

PRIEST RANCH

2016 SAUVIGNON BLANC

APPELLATION & VINEYARDS

The historic Priest Ranch is a part of the Somerston Estate, a significant property totaling 1,615 acres with 215 acres planted to hillside vineyards. The dramatic elevations of the vineyards define and distinguish the estate, ranging from 800 ft to 2,400 ft above sea level. The wines of Priest Ranch are blends from multiple blocks that showcase the diversity and complexity of the combined property.

WINEMAKING

Priest Ranch Sauvignon Blanc was fermented in 100% stainless steel drums. Native yeasts fermented the wine at a controlled 60 degrees F. When primary fermentation was complete, the wine was sulfured to prevent Malolactic fermentation. The wine was aged on the lees for 7 months, and stirred twice a week and then just once a week for the last three months. The wine was bottled unfiltered.

HARVEST NOTES

The warm summer days and cool, crisp nights provided ideal conditions for producing balanced fruit with grape ripeness, bright acidity and full flavor throughout the near-perfect growing season. In 2016, we began to harvest our Sauvignon Blanc on August 23rd, 2016.

TASTING NOTES

This wine displays pure, crisp and tropical notes. It shows softly crafted layers of lemon and vanilla that provides a lively mouthfeel on the finish.

APPELLATION *Napa Valley*

VARIETAL *100% Sauvignon Blanc*

AGING *Stainless Steel Drums*

RELEASE DATE *August 1, 2017*

PRODUCTION *845 cases* ALC *15.2%*



20 SAUVIGNON BLANC