

Crauford



NAPA VALLEY

2016 Sauvignon Blanc 'Highlander'

VARIETAL COMPOSITION

100 % Sauvignon Blanc
100 % Napa Valley

ANALYSIS

14.5 % Alcohol
6.2 g/L Acidity
3.54 pH

CELLAR NOTES

2016 was a fantastic vintage for our Sauvignon Blanc. The growing season gave us nicely ripened and balanced fruit. We picked on August 27. The grapes were displaying ripe balanced fruit, and lively acidity. This is the balance we are looking for in our Sauvignon Blanc. The grapes were whole-cluster pressed into a stainless steel tank for fermentation. 20% of the batch was fermented in french oak to bring a little bit of a barrel character. Fermentation was slow and cool, taking about 6 weeks at around 50F. We do not do malolactic fermentation with this varietal. The wine was aged on its lees for four months prior to bottling.

TASTING NOTES

This wine has a nice balance of ripe fruit and fresh acidity, which are the two hallmarks of balance we strive for with our Sauvignon Blanc. We like the tropical expressions on the nose and palate, which are nicely intertwined with subtle notes of oak. The finish is crisp yet full.