



PIER AVENUE

SAUVIGNON BLANC 2016

The Wine:

Two distinct vineyards produce the grapes for this wine. The original intent was to bottle each of the wines separately given their unique locations. One vineyard is located in Oakville in a beautiful spot adjacent to the Napa River, offering warm, tranquil days that ensure phenolic development. The other is a cooler site in the up and coming AVA of Coombsville. A rockier steep vineyard with great drainage and diurnal temperature swings influencing the fruit to develop great structure and acidity. During our blending trials we decided to try blending the two together in various percentages and found that a 50%/50% blend brought out the best qualities of each and truly the sum of both is greater than each.

The wine was fermented in neutral barrel has a full mouthfeel, richer color and greater purity of fruit flavor making it a delicate, flavorful, rich white and that has natural freshness and intoxicating fruit aromas. Beguiling in its youth, our Savvy B will continue to evolve and enchant with cellaring.

Tasting Notes:

This is a sauvignon blanc that will change everything you thought you knew about SB. Typically a crisp, leaner wine, this bottling is coming from another galaxy -- one where you combine the power, ripeness, richness and French oak of Chardonnay with the mouth-watering acidity and freshness of Sauvignon Blanc to create a palatial, extravagant wine with tons of complexity. There is more ripeness and aromatics here with layers of pineapple, lemon pie, sandalwood, candle wax, sweet toasty bread and vanilla, but it's not flabby at all, but rather succulent and mouthcoating while still being fresh and zippy.

Winemaking & Farming:

We make modern wines using traditional methods – completely by hand. Napa Valley is a magical appellation and the vineyards are painstakingly managed and micro-farmed to promote optimal health of the soil and vines, creating near perfect ripening and fruit of incredible quality. Night harvesting, manual destemming and basket crush, along with barrel and bottle aging are a few of the traditional techniques we use to unlock diverse aromatics, complex flavors and a purity of fruit that cannot be achieved by mechanical methods. Our wine is bottle unfinned and unfiltered to preserve both flavor and texture.

Technical Data:

Appellation Napa Valley

Varietal Sauvignon Blanc

Alcohol 14.1%

Harvest September, 2016

Fermentation Neutral Barrel French Oak

Maturation 5 Months in Neutral French Oak

4 Months in Stainless Steel

Cooper Terransaud

Release Date Summer 2017