

Agnitiō

Agnitiō: Recognition, knowledge.



Napa Valley

2013

SAUVIGNON BLANC

VINTAGE

The 2013 growing season was early, even and all-around excellent. A warm, dry spring brought early bud break, helped with canopy vigor and berry size, and created ideal conditions for flowering and fruit set under sunny skies. With the exception of one heat spike in late June and early July, temperatures were consistently in the zone for optimal vine activity, resulting in notably healthy vines as fruit went through veraison and began to ripen. This vintage gave us the extraordinary gift to pick what we wanted, when we wanted.

TASTING NOTES

Aromas of bright citrus, grapefruit, orange peel and Kiwi are expressed on the nose, while hints of anise and limestone suggest an elegant minerality. The palate is driven by its extraordinary acidity giving this wine a refined crispiness and long lasting finish.

WINEMAKING

Grapes from the Oak Knoll and Coombsville AVA's were gently whole-cluster pressed for over four hours. Juice was racked off its lies after it had a chance to settle down in a tank for 24 hours at 50°F. It was 100% fermented in barrels with a blend of 8% new French oak (Cigar Light toast barrel), 52% neutral oak and 40% stainless steel. Aged "sur lies fines" for 6 months.

NUMBERS

Alcohol: 13.5%
pH: 3.2
TA: 7.1 g/L
RS: <0.3 g/L. Dry

