

2021 · SAUVIGNON BLANC GRIEVE VINEYARD

TASTING NOTES

Opening with a bouquet of citrus blossoms and fresh-cut grass, this Lovall Valley expression serves zesty grapefruit and soft white peach on the palate. The underlying hints of crushed limestone speak to the unique vineyard characteristics. Its vibrant acidity elongates a clean, lingering finish, making this Sauvignon Blanc a refreshing delight.

VINEYARDS

With sun-drenched slopes and cool breezes sweeping through the vines of the small Lovall Valley, Grieve Vineyard is a privileged location for Sauvignon Blanc. The gentle rolling hills allow the vines to bask in the Napa sunlight, and fosters the development of grapes that truly embody Napa Valley's impressive expression of refreshing and elegant Sauvignon Blanc.

WINEMAKING

In the cellar, this bright fruit was complimented by 36% New French oak for 19 months after barrel fermentation.



WINEMAKERS: Matthew Sands, Philippe Melka VARIETAL: 100% Sauvignon Blanc CLONES: 6 & 376 HARVESTED: September 21th, 2021. BOTTLED: April 2022 CASE PRODUCTION: 97 cases. ALCOHOL: 14% AVA: Lovall Valley, Napa. VINEYARD: Grieve Vineyard.



"Explosively aromatic for a Sauvignon Blanc due to the layers of oak ageing in French Cigar barrels and a mix of new and neutral oak. Leads with rich tropical fruit notes, lychee, kiwi, and candied ginger. The wine offers a lovely mid-palate richness cut by a serious thread of saline minerality and backed by lively acidity. Notes of white peach and apricot pits are interlaced with green apple and caramelized nectarines from Grieve Vineyard in the Russian River Valley, tucked into a secluded enclave behind Chateau Beuna Vista."

Jonathan Cristaldi