

2017 DUCKHORN VINEYARDS NAPA VALLEY SAUVIGNON BLANC

Key Accolades

v17 90 Pts., *Wine Spectator*. v17 91 Pts., *Wine Review Online*.

Tasting Notes

Enticing aromas of grapefruit, melon and lime leap from the glass, followed by tropical notes of lychee, pineapple and passionfruit. On the palate, this Sauvignon Blanc is juicy and bright, with silky layers of fruit balanced by lovely natural acidity and a vibrant streak of minerality. Hints of zesty citrus and subtle baking spices linger throughout a long, focused finish.

SRP: \$30

Production & Technical Data

Varieties: 82% Sauvignon Blanc, 18% Sémillon	Average Sugar at Harvest : 23.1° Brix
Appellation: Napa Valley	Aging & Oak: 10% New French Oak 5 months sur lie 90% Stainless Steel
Harvest Dates: August 16 – September 9	Fermentation: 21 days at 55° F
Inaugural Vintage: 1982	pH: 3.47 TA : 5.3 g/L
Formats Available: 375 mL, 750 mL	Alcohol: 13.5%

