

2015 2015 *Blanc*



EISELE VINEYARD

NAPA VALLEY

Sauvignon Blanc



2015 EISELE VINEYARD SAUVIGNON BLANC

WINEGROWING INFORMATION

A mild and exceptionally dry winter led to early bud break, followed by the earliest bloom on record at the end of April. The fruit set was very good and homogenous. While a cool month of May exposed the region to shattering and set most vineyards on course for very low yields, the vines on the Eisele Vineyard benefited from slow growth to erect well-balanced canopies. With average production for the region almost half of 2014, the estate yielded only 10% less, showing the strength of the old vines and the remarkable consistency of the terroir. Summer conditions were similar to 2014. Warm days and nights fostered steady ripening, leading to the earliest-ever harvest for the Sauvignon of Eisele. The fruit was picked between August 13th and August 22nd.

The grapes were certified ‘Organic’ by California Certified Organic Farmers and ‘Biodynamic’ by Demeter.

The wines were aged on their lees for 12 months, in a combination of stainless steel (18%), concrete eggs (20%), used oak (42%) and new oak (20%).

TASTING NOTES

The nose opens with a perfume of white musk and blackcurrant buds, which continues on to tangerine and candied citrus notes touched by flint and vanilla. The palate is round and full suggesting white peach, with bright acidity carrying the long, fresh finish to mineral notes.

GRAPE SOURCE

76% Sauvignon Blanc Musqué

24% Sauvignon Blanc

Napa Valley

PRODUCTION & TECHNICAL DATA

684 cases made

Alcohol: 14.3%

Release date: February 8, 2017