

## 2019 EISELE VINEYARD SAUVIGNON BLANC

### WINEGROWING INFORMATION

The 2019 vintage started off on the right foot with abundant winter rains that contributed to good mineralization in the soils. The low temperatures of February led to the latest bud break and bloom since 2012. A cool and rainy Spring put our vigneron in perfect conditions to perform their craftsmanship as the plants were growing slowly, leading to plush and perfectly manicured canopies. As the season progressed, moderate hydric stress favored the accumulation of aromatic precursors. A warm and dry summer without extreme temperatures favored the homogenous ripening of the clusters and the concentration of flavors. Like 2018, the harvest of the Sauvignon Blanc took place over two weeks starting August 26<sup>th</sup> but at a slightly earlier point of maturity, capturing the fruit at optimal ripeness with even higher definition. The 2019 growing season enjoyed all the attributes of a potentially great vintage.

The grapes were certified ‘Organic’ by CCOF and ‘Biodynamic’ by Demeter.

The wines were aged on their lees for 12 months, in a combination of stainless steel (28%), concrete eggs (14%), used oak (36%) and new oak (22%).

### TASTING NOTES

Our winemaking team notes: “At first the nose expresses subtle scents of white flowers, hawthorn blossom and honeysuckle. A gentle swirling unlocks incredibly intense notes of white peaches, peppery grapefruit and mandarin zest, with a hint of candied Meyer lemon. This is an even more complex and precise Sauvignon Blanc than its earlier versions. The palate is fresh, suave and beautifully delineated. Tension and minerality carry through a long and savory finish. A new benchmark for the estate.”

### GRAPE SOURCE

70% Sauvignon Blanc Musqué

30% Sauvignon Blanc

Eisele Vineyard, Napa Valley

1,180 cases made

Release date: February 10, 2021