SAUVIGNON BLANC

Coombsville, Napa valley

2020

VARIETY: 100% SAUVIGNON BLANC

BOTTLED IN APRIL 2021

SOIL TYPE: VOLCANIC TERRACED ROCK

TREATED IN: 50% NEW FRENCH OAK 50% NEUTRAL FRENCH CASE PRODUCTION: 48 CASES

VINEYARD: CALDWELL VINEYARD (TERRACED)

ALCOHOL: 12%

A STUNNING FIRST RELEASE FROM THE CALDWELL VINEYARD - 100% SAUVIGNON BLANC SOURCED FROM THE STEEP TERRACED VINEYARDS ON THE ESTATE, INSIDE A CRATER OF AN ANCIENT COLLAPSED VOLCANO, AT AN ELEVATION OF AROUND 400 FEET.

WE VINIFIED THIS WINE WITH AROUND 50% NEW FRENCH OAK AND 50% NEUTRAL BARREL ALLOWING A BORDEAUX-LIKE TEXTURE AND FRESHNESS TO SHINE, WHILE STILL OFFERING THE OAK'S COMPLEXITY.

TASTING NOTES: A WILDLY COMPLEX SAUVIGNON BLANC, WITH ALMOST ELECTRIC NOTES OF CITRUS, FOLLOWED BY A MORE SUBTLE HERBAL & SPICE COMPONENT. ONCE THE WINE HAS AIR, EVEN MORE NUANCED FLORAL AROMAS DEVELOP. ON THE PALATE, IT IS ENERGETIC, FRESH AND LIGHT. THE LONGER IT DEVELOPS ON THE PALATE HOWEVER, SALT AND STONY MINERALITY KEEP YOU COMING BACK.



COMPONENT WINE CO.