



## 2017 EISELE VINEYARD SAUVIGNON BLANC

### WINEGROWING INFORMATION

The 2016-2017 winter was the rainiest in five years. Despite fewer storms than usual in the second half of the rainy season, the water reserves ended higher in 2017 than in recent years, leading to normal bud break. Temperatures were relatively mild, but a few heat spikes led to a period of accelerated canopy growth as the vines expended available energy, before slowing down. The subsequent bloom was the latest since 2012. The fruit set was good with smaller than average berry size. The ensuing summer was warm, and veraison started slowly. Continuing amiable weather in August spurred ripening of the Sauvignon Blanc; all the plots finished at the same time with particularly intense aromatics.

The fruit was picked between August 24<sup>th</sup> and 29<sup>th</sup> in ideal conditions, before the late-August heat wave. The clusters arrived at the winery showing an exciting range of fruit expression. The wine shows amazing complexity special to this Sauvignon Blanc growing season.

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 (30%), concrete eggs (15%), used oak (40%) and new oak (15%).

### TASTING NOTES

Our winemaking team notes: “The nose displays an intense bouquet of guava and tropical fruits with a hint of gooseberry, then opens on Meyer lemons zest and mineral notes. The intensity and freshness are extraordinary. The palate is suave and focused, savory, almost salty. Tension and minerality carry through the lingering finish. Our best vintage of Sauvignon Blanc to date.”

### GRAPE SOURCE

81% Sauvignon Blanc Musqué  
19% Sauvignon Blanc  
Napa Valley

970 cases made

Release date: February 13, 2019