

2018 EISELE VINEYARD SAUVIGNON BLANC

WINEGROWING INFORMATION

The 2018 winter received only a third of the previous year's rainfall. Combined with low temperatures in February, this lack of precipitation led to a late budbreak. However, generous spring rain arrived, lasting until the first days of April, while cool temperatures continued to slow down the growth of the canopy. This led to extremely balanced vines with little need for intervention. Bloom was one of the latest on record, occurring on May 24th. The fruit set was generous with beautifully full clusters of Sauvignon. The ensuing summer was mild, without extreme climate demand, creating ideal ripening conditions for white grapes with little to no need for irrigation. Continuing amiable weather in August allowed a slow maturation of the fruit. As a result, our team was able to harvest each block with great precision, at optimal ripeness.

Unusually, harvest of the Sauvignon Blanc went on for a record 2 weeks, between August 27th and September 10th, capturing the fruit at the peak of its expression. The wine shows great complexity reflecting all the different nuances of the terroir.

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 (35%), concrete eggs (12%), used oak (33%) and new oak (20%).

TASTING NOTES

Our winemaking team notes: "The nose displays an intense bouquet of white musk, grapefruit and fresh rose petals, with a hint of blackcurrant blossom. It then opens on fragrances of kiwi, nectarine and mandarin zests. The palate is an explosion of white grapefruit and stone fruit. Creamy and savory, the mouthfeel turns to vanilla bean and cardamom, with delicious comforting texture and lingering freshness."

GRAPE SOURCE

82% Sauvignon Blanc Musqué

18% Sauvignon Blanc

Eisele Vineyard, Napa Valley

1,180 cases made

Release date: February 12, 2020