

SYMPHONY NO. 9 NAPA VALLEY SAUVIGNON BLANC 2017



2017 VINTAGE

The winter of 2016-2017 brought us unusually heavy and welcome rainfall after several years of drought. Budbreak kicked off the growing season as the rains let up, approximately 10 days later than in 2016. The vines were thirsty from several years of drought and the abundant rainfall helped refresh our groundwater and set the stage for an historical harvest season.

The growing season throughout the spring and early summer was fairly typical throughout the valley, with the one exception of a random, yet uneventful hail storm. Our Sauvignon Blanc and Pinot Noir grapes were all harvested before sustained periods of high heat arrived in September, and long before the wildfires raced through Northern California in early October. The 2017 vintage will likely be remembered as one of the most historical vintages that the Napa Valley has ever seen. While the yields are slightly lower for the 2017 vintage, the wines produced from it are powerful, balanced and extremely high in quality.

TASTING NOTES

With just a swirl of the glass, abundant aromas of tropical fruit, pineapple and ripe nectarine fill the air. A few more swirls release aromas of pink grapefruit, sweet Meyer lemon and fresh cut tarragon. Secondary notes of fresh lemon blossom, ripe peach, spearmint and golden apples follow. First sip reveals juicy passion fruit, ripe Meyer lemon, green banana and fresh white peaches. Rich in texture, it is both creamy and bright at the same time. A thread of minerality peaks through like a welcome ray of sunshine. The mouthwatering finish leaves you with a complex symphony of lemon curd, pineapple, apricot and lingering bright citrus flavors.

Vintage: 2017

Appellation: 47% Rutherford, 30% Napa Valley, 23% Carneros

Varietal: 77% Sauvignon Blanc Clone 1, 23% Sauvignon Blanc Musqué Clone

Alcohol: 14.1%

Fermentation: 75% stainless steel and 25% neutral French oak barrels

Production: 850 cases