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**SYMPHONY NO. 9**  
**NAPA VALLEY SAUVIGNON BLANC**  
**2018**

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**2018 VINTAGE**

A dry winter was followed by abundant and nourishing rainfall in March and April. As water reservoir levels climbed to almost full capacities, mild winter and spring temperatures delayed budbreak by almost two weeks. Continued cool, steady late spring and summer temperatures pushed veraison out by another several weeks. August and September also remained consistently cool and we were able to avoid the major heat spikes that are so common during late summer months. As we continued to inch towards harvest, the near-perfect weather and long growing season gave us plenty of time to pick grapes at optimal ripeness. Yields were up over past years and the quality of the fruit was stellar. Wines from the 2018 vintage will be bright with concentrated flavors and lush tannins.

**TASTING NOTES**

Intense pineapple, banana, mango and coconut aromas lift from the glass right from the start. Give it a swirl and release notes of ripe white peach, lemon curd and fresh tarragon accented with a hint of white summer jasmine. First sip is bright, juicy, and vibrant with bracing acidity that washes over the palate, quickly followed by layers of ripe summer fruit and sweet Meyer lemon flower blossom. The explosive tropical fruit core is supported with a layer of crisp river rock minerality, mouthwatering acidity and a touch of fresh cut vanilla bean. A complex symphony of aromas, flavors, and texture.

**Vintage:** 2018

**Appellation:** 46% Rutherford, 34% Carneros, 20% Napa Valley

**Varietal:** 66% Sauvignon Blanc – Clone 1, 34% Sauvignon Blanc – Musque Clon

**Alcohol:** 14.1%

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

**Production:** 600 cases