



SYMPHONY NO. 9
NAPA VALLEY SAUVIGNON BLANC
2019



2019 VINTAGE

The 2019 growing season in Northern California was what many would consider a near-perfect or “classic” vintage. The vines soaked up every inch of the extremely heavy rainfall we received in March and April. Robust cover crops flourished between the vineyard rows and enriched the soil with plenty of nutrients. Late rains in May, followed by summer heat, caused the canopies to push heavily in June and July. Experienced hands in the vineyard rallied to manage their vigorous growth. We saw only a few heat spikes throughout the warm summer months, giving us extended hang time on the vine. The harvest provided grapes with great color, balanced structure and brilliant acidity.

TASTING NOTES

Bright aromas of tropical fruit, ripe citrus and green apple lift out of the glass. As the wine opens up it offers notes of lemon blossom and fresh spring flowers with hints of fresh cut mint and crushed peanut shell. Round and smooth on entry, a symphony of ripe stone fruit and green apple harmonize with apricot, nectarine, white peach and orange zest. On the palate, the wine is juicy yet complex and lean, wrapped in a layer of bright acidity. There’s a creamy texture in its core that gives way to a refreshing, lingering citrus and mineral finish. This wine is the perfect companion at the dinner table yet will stand quite well on its own before the meal is served.

Vintage: 2019

Appellation: 73% Rutherford, 27% Carneros

Varietal: 73% Sauvignon Blanc – Clone 1, 27% Sauvignon Blanc – Musque Clon

Alcohol: 14.1%

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

Production: 675 cases