



2014 Napa Valley Sauvignon blanc

This wine is traditional, old school Sauvignon blanc: focused, racy, mineral. It's not a tropical pina colada...the beach town where you'll want to drink this wine is San Francisco, washing down oysters as you watch the cool fog stream past.

100 percent Sauvignon blanc.

The 2014 Napa Valley Sauvignon blanc is flinty and stony, with tremendous natural acidity tempered with a lot of flesh and ripeness. Flavors include Meyer lemon, grapefruit, key lime, and pineapple.

The fruit was very lightly whole-cluster-pressed. The wines were barrel fermented in Boutes barrels, aged on their lees, with no stirring, until bottling. To preserve all of the acidity the wine was prevented from going through malo-lactic fermentation. After ten months of barrel aging, the wine was filtered to prevent further malolactic fermentation, and then bottled. The pH is 3.10, the TA is 8.6, and the alcohol is 12.5%. Only 48 cases were produced.

The Vineyards

The Sauvignon blanc comes from Ryans Vineyard, which sits on a streak of alluvial gravel in the center of the valley floor, in the cool southern mouth of the Napa Valley. It is right in the path of the daily wind current that pulls up through the valley from the San Francisco Bay towards the warmer areas of St. Helena and Calistoga, 20 miles away at the other end of the valley. Native grasses are planted under the vines to compete for moisture and nutrients and encourage the roots to forage down deep in the gravelly soil.

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