

ACUMEN  
*Napa Valley*

2015

PEAK

SAUVIGNON BLANC  
ATLAS PEAK, NAPA VALLEY  
ESTATE GROWN

100% Sauvignon Blanc  
14.1% ABV, 47 9L cases produced

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With our PEAK Sauvignon Blanc we seek to reflect our rugged mountain terroir in a refined, elegant, and age-worthy white wine. The grapes are sourced exclusively from 2 blocks of Sauvignon Blanc vines in our high-elevation Attelas Vineyard, which produces unique berries of intense fruit character and vibrant acidity.

A deep nose of jasmine and orange blossoms reminds us of the citrus trees and white flowers along the entrance to our Estate. The warm, extended sunshine we receive above the fog-line shines in ripe, yet balanced flavors of grapefruit zest, Meyer lemon oil, early melon, tangerines, and key lime pie. The elegant structure and fresh acidity of this graceful wine reflects our meticulous work in the vineyard, and carries through with hints of wet slate and sweetgrass on the very long and smooth finish

Made in very small quantities, this wine shows beautifully now and is crafted to reward careful cellaring over the next 5 years to reveal increasing complexity and nuance.

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PRODUCTION

Cold soak 7-8 days at 40 degrees Fahrenheit  
Fermented with F15 yeast  
Fermentation Temperature 88-90 degrees Fahrenheit  
Twice daily pump overs  
Transfers/Delestages up to 8 per tank

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BARREL REGIME

8 months in 1/3 Stainless steel, 2/3 French Oak, 50% new, Medium/Medium+ toast  
COOPERS: Atelier Centre France, Boutes, Ermitage, Alain Fouquet, Jarnac, Radoux, Saury, Vicard, Sylvain

