

ACUMEN
Napa Valley

2016

PEAK

SAUVIGNON BLANC
ATLAS PEAK, NAPA VALLEY
ESTATE GROWN

100% Sauvignon Blanc
14.1% ABV, 330 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, lemon zest, and roses reminds us of the flowers along the entrance to our Estate. The warm, extended sunshine we receive above the fog-line shines in ripe, yet balanced flavors of lime, apricots, lychee, passionfruit, lemongrass and pineapple. 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