



2017 PEAK SAUVIGNON BLANC ATLAS PEAK, NAPA VALLEY ESTATE GROWN

100% Sauvignon Blanc 14.5% ABV, 300 9L cases produced

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.

Our high elevation on Atlas Peak allows for full sun throughout the day and cooler temperatures in the evening that is perfect for our Sauvignon Blanc. Described as "elegant," "great complexity of flavor," and "finesse," the 2017 vintage wines have received many accolades and the PEAK is no exception. The 2017 PEAK Sauvignon Blanc has a beautiful golden hue with an exquisite nose of citrus blossom, white grapefruit, and chervil. Hints of spice lead to a juicy, medium-bodied, beautifully balanced wine with refreshing acidity and brilliant complexity.

This wine shows beautifully now and will cellar nicely for several years. Drink now through 2022 or longer.

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

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