

2016

SAUVIGNON BLANC

NAPA VALLEY


ADOBE ROAD
WINERY
SMALL LOT *Handcrafted* WINES

TASTING NOTES

The 2016 Adobe Road Sauvignon Blanc, Napa Valley was sourced from two distinct growing regions in Napa. Yountville produces a Sauv Blanc with rich tropical notes, juicy texture, and honeysuckle aromatics. Down south in the Coombsville AVA of Napa the weather is relatively cooler, producing a wine driven by citrus tones and aromas, with a bright core of refreshing acidity. This bottling is a blend of both wines and completes a picture of our ideal Napa Sauvignon Blanc: tropical, citrus aromas lead to a rich mouthfeel featuring ripe melons and pineapple. Bright acidity carries it through to a lingering finish that makes you grab another sip.

WINEMAKER'S NOTES

Sourcing two lots of Sauvignon Blanc from different Napa climates was key in creating a blend that had all the balance and expression we look for in the grape. The combination of stainless steel and neutral oak barrels is further complexed by inoculating separate containers with different yeasts, teasing out more flavors and aromas as each yeast creates its own unique version of the wine. Each barrel was carefully tested and folded into the final blend creating a depth of character that is incredibly appealing.

This Sauvignon Blanc really showcases the dance between cool and warm Napa climates for sauvignon Blanc. Ripe melon and tropical fruits from Yountville are supported and lifted by the fresh, juicy acidity and citrusy elements of its cool-climate counterpart in southern coombsville. The beauty is in the blend and the balance.

THE VINTAGE

2016 proved to be a plentiful and fairly moderate growing year for Sauvignon Blanc in Napa Valley. This was especially relieving coming on the heels of a short 2015 vintage. In southern Napa, average temperatures were a bit lower than more northern Yountville, but that made for perfect winemaking conditions.

INFO

VARIETAL COMPOSITION

100% Sauvignon Blanc

APPELLATION

Napa Valley and Coombsville

VINEYARD(S)

Vineyards in Yountville and Coombsville

BARREL COMPOSITION

60% stainless steel ferment; 40% neutral barrel ferment

BARREL AGING

10 months from harvest to bottle

ALCOHOL

14.3%

WINEMAKER

Garrett Martin

CASES

180

