

VOSS

SAUVIGNON BLANC 2014 NAPA VALLEY ORGANICALLY FARMED SINCE 1986

SOURCED EXCLUSIVELY FROM A SINGLE, ORGANIC VINEYARD IN YOUNTVILLE, NAPA VALLEY, OUR SAUVIGNON BLANC GRAPES ARE HARVESTED EARLY IN THE RIPENING SEASON FOR MORE VIBRANCY AND LOWER ALCOHOL.

WE ARE FAMILY-OWNED SAUVIGNON BLANC SPECIALISTS, WITH OVER 20 YEARS EXPERIENCE PRODUCING SAUVIGNON BLANC IN NAPA VALLEY AND MANY MORE DECADES IN AUSTRALIA AND NEW ZEALAND. WE SHARE OUR NAME WITH AN EXPLORER, AND HIS THIRST FOR DISCOVERY IS OUR DAILY INSPIRATION.

WINEMAKING / VITICULTURE

FRUIT FROM THE 2014 VINTAGE WAS PICKED OVER TWO EARLY MORNINGS IN MID-AUGUST, THEN CRUSHED AND LEFT TO SKIN CONTACT FOR 24 HOURS BEFORE BEING PRESSED OFF INTO FIVE DIFFERENT LOTS. FOUR STAINLESS STEEL FERMENTERS WERE USED TO CREATE THE VIBRANT BACKBONE OF THE WINE, WHILE THE FIFTH BATCH WAS FERMENTED IN BARREL TO ENHANCE MOUTH FEEL AND TEXTURE.

VINTAGE CONDITIONS

THE WINTER OF 2013/2014 WAS ONE OF THE DRIEST ON RECORD IN CALIFORNIA, BUT HEAVY RAINS FINALLY ARRIVED IN FEBRUARY AND MARCH AND THE EVENTUAL SPRING AND SUMMER PROVED IDEAL CONDITIONS FOR GROWING OUTSTANDING SAUVIGNON BLANC. THE VINEYARD, PLANTED IN YOUNTVILLE IN 1978 AND CERTIFIED ORGANIC IN 1986, CONSISTENTLY PRODUCES SOME OF THE BEST FRUIT IN THE REGION.

TASTING NOTES

THE WINE EXHIBITS CLASSIC VARIETAL CHARACTERISTICS OF LEMON AND GRAPEFRUIT ON THE NOSE, WHILE VIVID TROPICAL FRUITS FLOOD THE PALATE. THE FINISH IS DELIGHTFULLY CRISP AND LINGERING. SERVE WELL CHILLED.

VINTAGE INFORMATION

VINTAGE	2014
REGION	YOUNTVILLE
WINEMAKER	MICHAEL LANCASTER
HARVESTED	AUGUST 14TH & 17TH
ALC/VOL	12.0%
TOTAL ACID	5.75 G/L
PH	3.46

WWW.VOSSVINEYARDS.COM

