

VOSS

VOSS VINEYARDS SAUVIGNON BLANC 2016 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 2016 VINTAGE WAS PICKED OVER THREE EARLY MORNINGS IN MID AUGUST, THEN CRUSHED AND LEFT TO SKIN CONTACT FOR 24 HOURS BEFORE BEING PRESSED OFF INTO FOUR DIFFERENT LOTS. THREE STAINLESS STEEL FERMENTERS WERE USED TO CREATE THE VIBRANT BACKBONE OF THE WINE, WHILE THE FOURTH SMALLER BATCH (10% OF THE TOTAL VOLUME) WAS FERMENTED IN BARREL TO ENHANCE MOUTH FEEL AND TEXTURE.

VINTAGE CONDITIONS

THE NEAR PERFECT 2016 GROWING SEASON STARTED EARLY AFTER SOME NICE WINTER RAINS AND SAW IDEAL WEATHER CONDITIONS THROUGHOUT, WITH VERY FEW REALLY HOT SPELLS AND A LONG SPELL THROUGH JULY OF FOGGY MORNINGS TURNING INTO SUNNY AND WARM AFTERNOONS. YIELDS WERE UP AFTER A VERY LOW YIELDING 2015. 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	2016
REGION	YOUNTVILLE
WINEMAKER	MICHAEL LANCASTER
HARVESTED	AUGUST 11 TH , 16 TH AND 22 ND 2016
ALC/VOL	11.5%
TOTAL ACID	6.9 G/L
PH	3.39

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