

VOSS

VOSS VINEYARDS SAUVIGNON BLANC 2017

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 2017 vintage was picked over three early mornings in mid to late August, then crushed and left to skin contact for 24 hours before being pressed off into five different lots. Three stainless steel fermenters were used to create the vibrant backbone of the wine, a fourth smaller batch (10% of the total volume?) was fermented in barrel to enhance mouth feel and texture.

VINTAGE CONDITIONS

The drought is over with the season beginning with rainfall that refilled reservoirs and replenished soils. Harvest began early at a normal pace, and then progressed rapidly during a heat wave in late August and early September. Temperatures cooled mid-September, slowing the harvest pace and allowing red grapes to ripen gradually. 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

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|------------|-------------------|
| vintage | 2017 |
| region | Yountville |
| winemaker | michael lancaster |
| alc/vol | 11.0% |
| total acid | 6.6 g/L |
| pH | 3.4 |

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