

VOSS

VOSS VINEYARDS SAUVIGNON BLANC 2018

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 2018 vintage was picked over three early mornings in late August and mid- September, then crushed and left to skin contact for 24 hours before being pressed off into seven different lots. Four stainless steel fermenters were used to create the vibrant backbone of the wine, a fifth smaller batch (10% of the total volume) was fermented in barrel to enhance mouth feel and texture.

VINTAGE CONDITIONS

2018 was a classic California vintage with bud break starting in March. The weather during the growing season was very typical of the late 1990's and early 2000's with warm days and cool nights. There were no major heat waves and harvest began later than some of the more recent vintages but more in line with years past, taking off in late August/early September.

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	2018
region	Yountville
winemaker	michael lancaster
harvested	August 20th, 27th & September 15th, 2018
alc/vol	11.0%
total acid	7.6 g/L
pH	3.33

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