

DUCKHORN

VINEYARDS



2012 Sauvage Napa Valley Sauvignon Blanc

Sauvignon Blanc is thought to take its name from the French word sauvage ("wild"). Sauvage has also come to describe wines made more naturally, with native yeasts and little intervention. This distinctive Sauvignon Blanc comes from three-decades-old Napa Valley vines. These head-trained, dry-farmed vines have yielded a vivacious wine that combines tropical and citrus elements with crisp acidity and a streak of wild herbaceousness.

2012 Harvest Notes

The 2012 growing season offered near-perfect growing conditions. Though budbreak was late due to heavy spring rains, warm weather during bloom allowed the vines to set a large crop. Increased yields were the result of more berries, not larger berries. This translated into even higher quality in the winery, as the skin-to-juice ratio remained ideal. Slightly cooler-than-average post-veraison weather and a lack of any heat events allowed for greatly extended hang time. Harvest was 2-3 weeks later than average, and the grapes arrived at the winery in pristine condition.

Comments from the Winemaker

This lovely Sauvignon Blanc displays bright citrus and tropical fruit aromas with layers of pineapple, green mango and cantaloupe. On the palate it is refreshing, yet serious, with an acid tingle that underscores creamy meringue notes and flavors of honeydew and lemon. An enticing hint of wild herbaceousness adds length and complexity to the finish.

Varietal Content

100% Sauvignon Blanc

Harvest Information

Harvest Dates: September 22, 2012
Average Sugar at Harvest: 22.2° Brix
1 Vineyard Harvested

Cooperage

100% Stainless Steel Fermentation

Production/Technical Data

Alcohol: 13.5%
0.56 g/100 ml titratable acidity
Native ferment - 28 days fermentation at 50° F
pH: 3.37

Bottled March 2013
Released April 2013