



# LABRY SAUVIGNON BLANC

## OAKVILLE, NAPA VALLEY 2019

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### Vintage Notes

The beginning of the 2019 growing season was defined by copious rainfall and late soil moisture. The long, warm summer saw very few extreme heat events, with foggy mornings setting the stage for vibrant and expressive wines. The long, relatively mild finish to the season, not without its moments of unpredictability, helped to preserve freshness and finesse in the fruit with abundant hang time teasing out great color, structure and soft tannins. Volume is looking to be about average to a little less than average. All in all, exceptional fruit with bright acidity and ample texture promises an amazing vintage.

### Source

Ashe Vineyard, Oakville AVA

### Vineyard

The Ashe Vineyard was planted in the heart of the Oakville AVA in 2011 and has been dry farmed since.

### Winemaking

Gently whole cluster pressed in a JLB basket press, using a combination of native and VL1 yeast for alcoholic fermentation. There is no malolactic fermentation, but weekly batonage from post-primary fermentation through December (approx. 3 months) gives the wine more body and feel, inert racked twice during its 18-20 months in barrel, it is then bottled unfinned and unfiltered.

### Tasting Notes

Our full bodied 2019 Sauvignon Blanc echoes the great white wines of Bordeaux with notes of allspice and vanilla from touches of new French Oak coming together to form one of the most complex and age-worthy Sauvignon Blancs in all of California. The aromatic nose gives off hints of fresh, floral aromas of orange blossoms, as well as, tropical mango and white nectarine. As the wine hits the palate Asian pear and meyer lemon come to mind with our signature lush, creamy texture adding to the experience. The 2019 Labry Sauvignon Blanc, like its predecessors is a sophisticated, barrel aged Sauvignon Blanc that is carefully crafted to be thoroughly enjoyed upon release and will age gracefully for a decade or beyond.

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### Variety

100% Sauvignon Blanc

### Aging

Aged for 18-20 months in thin stave, water and/or steam bent French Oak Barrels

### Soil Type

Deep clay loam soil profile with gravel deposits

### Cooperage

Ermitage Bertrange Forest - Light Toast (Steam-bent 22mm)  
Saury Center of France - Medium Toast (immersion/water-bent 2mm)

### Clones

Clone 1

### Release Date

September 30 2021

### ABV

14.4%

