



LABRY SAUVIGNON BLANC

SAINT HELENA, NAPA VALLEY 2017

Vintage Notes

The Spring of 2017 was beautiful and moderate causing veraison to be about a week late, but an exceptionally hot August quickened the ripening curve. During the last week of August, some areas reached as high as 115F and yet another heat spike came during the first week of September, which kicked the harvest into gear for most early ripening varieties, including our Sauvignon Blanc.

Source

Panek Vineyard, St. Helena AVA

Vineyard

Winemaker Keith Emerson assisted in the planting of this vineyard in 2008 using cuttings from Vineyard 29's estate Sauvignon Blanc. Located on a rocky slope pressed up against the base of the Mayacamas Mountain Range along the old Napa River river bed wash, the Panek Vineyard is an incredible site for Bordeaux varieties due to the ideal drainage and cool afternoon temperatures.

Winemaking

Gently whole cluster pressed in a JLB basket press, using a combination of native and VL1 yeast for alcoholic fermentation. The wine underwent zero malolactic fermentation, but did undergo weekly bâtonnage from post-primary fermentation through December (approx. 3 months), inert racked twice during its 18-20 months in barrel, it is then bottled unfinned and unfiltered.

Tasting Notes

Bright Meyer lemon with hints of orange blossom, vanilla and allspice. Rich mid-palate with a crème brûlée-like texture and slight toffee and honeysuckle notes. Bright and long on the finish with firm structure and body that hangs on through the end.

Variety

100% Sauvignon Blanc

Aging

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

Soil Type

Black Loam and Crushed Gravel

Cooperage

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

Clones

Vineyard 29's estate proprietary clone

Release Date

Fall 2019

ABV

14.2%

