



LABRY SAUVIGNON BLANC

OAKVILLE, NAPA VALLEY 2018

Vintage Notes

The year started a bit late due to the cooler weather early on, but the vintage caught up during the hot middle parts of summer. The end of the growing season was perfect with consistent weather that hovered around 45 degrees in the morning with highs in the low to mid 80's in the afternoon. Ideal conditions for early harvest white varieties like Sauvignon Blanc.

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 bâtonnage 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

The 2018 Sauvignon Blanc is a serious expression of the variety with power reminiscent of an age-worthy Bordeaux blanc and soothed by time spent in barrel. On the nose the wine gives off just ripe nectarine, wet rock minerality, exotic jasmine flower and lemongrass. The palate is bright and refreshingly crisp which combines for a laser focused finish while providing a backdrop for creamy texture and weight in the mid-palate, as well as soft notes of Tahitian vanilla, orange blossoms and lemon oil.

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 on 3309 rootstock

Release Date

Fall 2020

ABV

14.4%



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