



LABRY SAUVIGNON BLANC

OAKVILLE, NAPA VALLEY 2020

VINTAGE NOTES

The start of the 2020 growing season was ideal with consistent and mild temperatures resulting in evenly developed clusters. Low rainfall over the winter season resulted in small, concentrated berries. An early bud break followed by a summer with very cool mornings and very warm days, led to a slightly early harvest.

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

The 2020 Labry Oakville Sauvignon Blanc leaps from the glass with fresh key lime and honeysuckle aromas complimented by hints of vanilla and crème brûlée. Lively and juicy on entry with white stone fruits and impressive acidity, this barrel fermented and aged Sauvignon Blanc continues to build on the palate, culminating in a long, mouth-watering finish. This limited production beauty has the structure and texture to age gracefully for well over a decade.

VARIETY

100% Sauvignon Blanc

SOIL TYPE

Deep clay loam with gravel deposits

CLONES

Clone 1

ABV

14.3%

AGING

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

COOPERAGE

Ermitage Bertrange Forest - Light Toast
(Steam-bent 22mm)

Saury Center of France - Medium Toast
(immersion/water-bent 2mm)

PRODUCTION SIZE & RELEASE DATE

85 Cases | Fall 2022



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