

STAG'S LEAP WINE CELLARS

2016 WINEMAKER SERIES SAUVIGNON BLANC

BRAVO ZULU VINEYARD

In 2016, the wine from the Bravo Zulu Vineyard was one of Winemaker Marcus Notaro's favorite lots for its overall complexity and layers of flavor. This Winemaker Series Sauvignon Blanc was crafted exclusively to be sold through our tasting room.

VINEYARDS AND WINEMAKING

Bravo Zulu vineyard, named after the owners Barbara and Zach Zachowski, is in the Oak Knoll District of Napa Valley, across the road from our Danika Ranch estate vineyard. This special property uses meticulous farming practices and attention to detail, which produced a particularly standout 2016 vintage. The grapes looked fantastic throughout the whole season so we knew the wine would be one to highlight for our Winemaker Series. We first sourced grapes from this vineyard in 2013.

The wine was 100% barrel fermented in two-year-old French oak barrels for nine months. The lees were stirred every two weeks during this time. The older oak helped to preserve the vibrant citrus and guava note in the wine.

VINTAGE

Although bud-break in Napa Valley was early in 2016, the season was much cooler than normal. We didn't get the normal high heat in July and August, which provided for a longer hang time for the grapes. Overall, quality was high and particularly at our FAY and S.L.V. estate vineyards. The grapes in FAY and S.L.V. ripened uniformly and while yields were a bit lower than average, the flavors were great. The harvest was smooth and progressed from varietal to varietal with the Sauvignon Blanc coming in first, then the Chardonnay, and time in between to transition to the reds.

WINE

This Sauvignon Blanc has fragrant aromas of fresh citrus, lychee fruit and guava. On the palate, the wine has complex and rich flavors with distinct tropical fruit notes on the long finish. This wine makes a great aperitif and pairs well with summer seafood salads and pan-seared Petrale sole or halibut with lemon and capers.



HARVEST:	<i>September 7, 2016</i>
ALCOHOL:	<i>14.5%</i>
pH:	<i>3.29</i>
TITRATABLE ACIDITY:	<i>0.52 g/100ml</i>
FERMENTATION:	<i>100% barrel fermented in 2-year old French oak</i>
BARREL AGING:	<i>9 months sur lies in French oak</i>
BLEND:	<i>100% Sauvignon Blanc</i>
APPELLATION:	<i>Napa Valley</i>
CASES PRODUCED:	<i>200</i>
SUGGESTED RETAIL:	<i>\$35 per bottle</i>
RELEASE DATE:	<i>July 2018</i>

Marcus Notaro
WINEMAKER