



## *Napa Valley 2017 Sauvignon Blanc*

CONN CREEK IS A BOUTIQUE WINERY LOCATED ON THE SCENIC SILVERADO TRAIL IN THE HEART OF NAPA VALLEY. WE SOURCE GRAPES FROM PRIZED VINEYARDS ACROSS NAPA VALLEY'S SUB-APPELLATIONS TO CRAFT OUR WINES. LIKE A GOURMET PANTRY OF SPICES, EACH VINEYARD AND APPELLATION CONTRIBUTES DISTINCTIVE CHARACTERISTICS TO THE WINE. IN OUR NAPA VALLEY SERIES, WE SHOWCASE SOME OF THE BEST OF THE BORDEAUX AND BURGUNDY VARIETIES GROWN IN THE REGION, INCLUDING THIS CRISP SAUVIGNON BLANC PRODUCED IN VERY LIMITED QUANTITIES.

### [TASTING NOTES]

"Bright notes of citrus, pineapple and white peach envelop a core of acidity and extended mineral finish."

— Elizabeth DeLouise-Gant, Winemaker

### [VINEYARDS & VINTAGE]

- 2017 started out with an amazing amount of winter rains, something we haven't seen in years. This was followed by a cooler, more mild spring. Harvest for some of our fruit sped up considerably after back-to-back heat events in late August and early September. Crop sizes were on the lighter side.
- Oakville is an ideal location for Sauvignon Blanc. The vineyard lies just east of the Napa River in well drained alluvial soils. Exceptionally meticulous farming delivered picture perfect grapes in 2017.

### [WINEMAKING]

- The Sauvignon Blanc was whole-cluster pressed and settled overnight. Juice was racked to both neutral barrels and stainless-steel drums.
- Fermented at very cool temperatures to preserve aromas, and lees were stirred weekly to round out the mouthfeel.

### [FOOD PAIRING]

- Oysters on the Half Shell with Mignonette
- Spaghettini Primavera
- Asparagus and Goat Cheese Pizza



### BLEND:

*100% Sauvignon Blanc*

### ALCOHOL:

14.5%

### TA:

0.58 g/100mL

### PH:

3.24

### CASES PRODUCED:

160

ELIZABETH DELOUISE-GANT, WINEMAKER