



CONN CREEK
N A P A V A L L E Y

Napa Valley 2018 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]

- 2018 growing season began in late February followed by a mild spring. Bud break and flowering were a little late, but this helped achieve an even and plentiful fruit set. We had a relatively mild summer with no major heat waves that extended some of the harvest well into November.
- 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 on the last day of August in 2018.

[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
- Lemon Orzo Pasta
- Shrimp Scampi Pizza



BLEND:

100% Sauvignon Blanc

ALCOHOL:

14.5%

TA:

6.2 gm/L

PH:

3.26

CASES PRODUCED:

210

ELIZABETH DELOUISE-GANT, WINEMAKER