

# 2022 SAUVIGNON BLANC

## NAPA VALLEY



APPELLATION:	Napa Valley
COMPOSITION:	93% Sauvignon Blanc, 7% Sémillon
AGING:	Stainless steel tanks, new & neutral French oak
ACID:	6.2 g/L
pH:	3.3
ALCOHOL:	13.8%
HARVESTED:	September 5-6, 2022
BOTTLED:	April 18, 2023
WINEMAKER'S INSIGHT	Vibrant, expressive, and complex, the 2022 Sauvignon Blanc is bursting with fresh aromas of Meyer lemon, passion fruit, and citrus blossom. Bright acidity and crisp minerality frame the palate with lingering flavors of elderflower, apricot, and mandarin.
HARVEST	The 2022 growing season began with below-average rainfall and mild temperatures throughout spring and summer. A significant heat wave hit Napa Valley in early September, followed by a few days of refreshing rainfall that quickly replenished our vines. The fruit was able to slowly mature into late October, producing elegant wines with soft tannins and rich, concentrated flavors.
HISTORY	Clos du Val, French for “small vineyard estate of a small valley,” was founded in 1972 in the renowned Stags Leap District. The winery was first recognized for its Cabernet Sauvignon at the famed Judgment of Paris in 1976, establishing its place as one of Napa Valley’s most iconic wineries. Third-generation family-owned today, Clos du Val farms two estate vineyards in the Stags Leap District and Yountville appellations and continues to craft wines of balance and complexity, showcasing the fruit from the outstanding terroir on which our estate lies.