

2018 ESTATE SAUVIGNON BLANC
 STATE LANE VINEYARD
 YOUNTVILLE, NAPA VALLEY



APPELLATION:	Yountville, Napa Valley
COMPOSITION:	100% Sauvignon Blanc
FERMENTATION:	Stainless steel tanks at 58°F
AGING:	5 months in stainless steel tanks
ACID:	8 g/L
pH:	3.2
ALCOHOL:	14.1%
SOIL TYPE:	Stony Loam
HARVESTED:	August 30 - September 12, 2018
BOTTLED:	January 28, 2019

WINEMAKER'S INSIGHT

This Sauvignon Blanc is a seasonal favorite and is perfect for spring. It's bright and fresh with hints of lime zest, pineapple, lemon and a tart, clean finish. A classic Sauvignon Blanc from our estate vineyards in Yountville.

HARVEST

2018 was a mild year across the board. The average temperatures were below normal providing a warm and extended growing season without the heat spikes we have experienced in recent years. Instead of rushing to harvest we let fruit naturally mature all the way to November in some blocks. The crop was also quite large with bigger than usual clusters that despite thinning of the fruit also pushed back the harvest dates. Overall, the quality and quantity is very high which is a winning combination that we have not seen since 2012 or maybe even 2007.

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 Napa Valley Cabernet Sauvignon at the famed Judgment of Paris in 1976, establishing its place as one of Napa Valley's most iconic winery estates. Still family-owned today, Clos Du Val farms 350 acres of estate vineyards in the Stags Leap District, Carneros and Yountville appellations and continues to craft wines of balance and complexity, showcasing the fruit from the outstanding terroir on which our estate lies.