

2021 SAUVIGNON BLANC

NAPA VALLEY



APPELLATION:	Napa Valley
COMPOSITION:	Sauvignon Blanc, Sémillon
AGING:	Stainless steel tanks, new & neutral French oak
ACID:	6.9 g/L
pH:	3.2
ALCOHOL:	13.5%
HARVESTED:	August 28, 2021
BOTTLED:	April 26, 2022

WINEMAKER'S INSIGHT

Opening with bright aromas of honeysuckle, citrus blossom, and a hint of fresh herbs, the 2021 Sauvignon Blanc is beautifully balanced with vibrant acidity, crisp minerality, and creamy texture. Tropical notes of guava, kiwi, and passion fruit are followed by a refreshing fruit-laden finish.

HARVEST

The 2021 growing season began with below-average rainfall and mild summer temperatures. A significant heat wave hit Napa Valley in late August, speeding up the ripening process and causing harvest to start a few weeks early. The resulting low fruit yields contributed to concentrated flavors in each cluster of grapes, enabling us to create elegant wines with exceptional balance and complexity.

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 winery estates. Still 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.