

# FRANCISCAN

## 2017 SAUVIGNON BLANC MONTEREY COUNTY & NAPA COUNTY

APPEARANCE: Pale straw

AROMAS: Bold and bright with notes of grapefruit, lime zest, and guava.

FLAVORS: Bright acidity with flavors of lime and pear with subtle minerality. A round palate of lychee gives way to a clean, lifted finish.

VINTAGE: The 2017 vintage in Monterey received a significant amount of rain throughout winter and spring. After a nearly perfect ripening season, we were hit by a major heat wave in early September. This kicked flavor development and sugar accumulation into high gear and sped up our harvest timeline.

Napa Valley had one of the wettest winters on record. An early heat wave in May helped dry out the soils and get the growing season off to a strong start. Slow and steady ripening was interrupted by a heat wave at the end of August that put harvest into full swing almost overnight. A second heat wave just two weeks later allowed us to pick the bulk of our white wines early.

WINEMAKER'S NOTES: To produce a rich, supple, and complex Sauvignon Blanc, we source our grapes from two prestigious California wine regions, each adding its own unique character to the wine. The Napa Valley fruit is from the Oakville and Stags Leap District AVAs and provides the lime, lemongrass, and mineral aromas. The Sauvignon Blanc from San Bernabe and Santa Lucia Highlands in Monterey County brings tropical notes and citrus.

Our style is fruit-forward, crisp, and clean. A portion of the fruit undergoes brief skin contact prior to pressing to add intensity to the aromas and flavors. A long, cool fermentation preserves fresh fruit character. —Janet Myers, Winemaker



FINAL pH: 3.28

TOTAL ACIDITY: 6.2 g/L

ALCOHOL: 13.5%

RELEASE DATE: MARCH 2018

CASES PRODUCED: ~54,800

VARIETAL COMPOSITION: 89% SAUVIGNON BLANC, 9% MALVASIA BIANCA, 1% CHARDONNAY, 1% SÉMILLON

WINEMAKER: JANET MYERS

APPELLATION: 58% MONTEREY COUNTY, 42% NAPA COUNTY

BRIX AT HARVEST: 21°-22°

FERMENTATION: 100% STAINLESS STEEL TANKS WITH 15% SKIN CONTACT

