



SAUVIGNON BLANC  
STAGS LEAP DISTRICT

Our Stags Leap District Sauvignon Blanc is free and vibrant in its varietal expression. Wappo Hill Vineyard consistently provides us with this purity of Sauvignon Blanc character.

Genevieve Janssens - Director of Winemaking

• W I N E •

*Varietal composition:*

100% Sauvignon Blanc

*Flavor descriptors:*

Inviting Spring and Summertime aromas of lime and orange blossom, gooseberry and juicy grapefruit lead to fresh Granny Smith apple, lime zest and a hint of passion fruit complexity on the refreshingly delicious palate of this small-production Sauvignon Blanc wine .

*Wine analysis:*

Total acid: 7.2 g/L  
Final pH: 3.17  
Residual sugar: 1.17g/L  
Alcohol: 14.5% by volume

• V I N T A G E •

The 2017 harvest started early following a summer of heat spikes and a growing season that began with significant rain, ending a five-year drought. While the heat waves were a concern, retained water in the quenched soils helped us maintain vigorous vines and plump, juicy clusters of fruit through the growing season. A series of wildfires at the beginning of October made international headlines, but the early harvest ensured the majority of our grapes were picked and already processed in the cellar before the fires began. The grapes for our special Stags Leap District Sauvignon Blanc were picked between August 25<sup>th</sup> and August 28<sup>th</sup>.

• V I N E Y A R D S •

Robert Mondavi purchased the Wappo Hill Vineyard in Napa Valley's Stags Leap District in 1969. The name *Wappo*, meaning 'brave', speaks to the history of this acclaimed vineyard site and the Native American tribe which lived on the hill and other sites throughout Napa Valley. The majority of grapes for this wine were selected from a single vineyard block on Wappo Hill where the Sauvignon Blanc expresses an intensity of flavor.

*Appellation: Stags Leap District, Napa Valley*

*Grape Sourcing: 100% Stags Leap District, 100% Wappo Hill Vineyard*

• W I N E M A K I N G •

The grapes were hand harvested and immediately whole cluster pressed. After the juice was settled, 100% of the wine was fermented in older, neutral French oak barrels to add a creamy texture to the palate. The yeast for this fermentation was selected specifically to enhance Sauvignon Blanc's aromatics and flavors. The wine remained in barrel for five (5) months for integration of flavor and textural richness. No malolactic fermentation occurred so the natural, focused acidity was maintained. The wine was bottled in April, 2018.

CASES PRODUCED: 397