

SALVESTRIN

~ NAPA VALLEY ~

2022

SAUVIGNON BLANC

ST. HELENA, NAPA VALLEY

Tasting Notes:

Stewards of the Napa Valley since 1932, our family prides itself on producing world-class wines from selected sites. Our Napa Valley Sauvignon Blanc showcases fruit from the Crystal Springs and Laurent Vineyards in the St Helena Appellation. Meticulously hand crafted and aged in a blend of stainless steel and neutral oak this bright crisp Sauvignon Blanc is driven by minerality and freshness - capturing the natural acidity of the grapes.

Winemaking:

Made from clones 376, 1 and musqué, our Sauvignon Blanc hails from Crystal Springs and Laurent Vineyard. Farmed using organic and biodynamic methods, these sites are an extension of our estate vineyard where all aspects of viticulture and winemaking are managed by our team. The Sauvignon Blanc is harvested in the cool hours of the night and processed whole cluster, direct to the press using a gentle champagne style press cycle to extract the juice from the skins. Dry ice is used to protect the juice from oxidation. It is then gently pumped to tank where it settles for 24-48 hours and is then racked off heavy solids. The wine is inoculated with yeast and fermented slowly, with a maximum temperature of 59F. Once fermentation is complete, tanks are emptied via gravity to a mixture of stainless-steel barrels and neutral oak. Sauvignon blanc ages on its fine lees for five months. Intermittent battonage is performed to achieve desired mouthfeel and then stopped. The wine is filtered and bottled the spring after vintage.



BLEND:	100% Sauvignon Blanc
AVA:	St. Helena, Napa Valley
HARVEST:	August 2022
PRODUCTION:	1850 cases
RELEASE DATE:	March 2022
AGING:	5 Months
ALCOHOL:	14.1%
COOPERAGE:	50% Neutral Oak & 50% Stainless Steel