

Animo

2017 HERITAGE SAUVIGNON BLANC || NAPA VALLEY

VINEYARD

The genesis of great wines is great vineyards. Our Oso Vineyard, located between Sugarloaf Mountain and Howell Mountain in the great Napa Valley, is truly special labor of love. In 2004, our family planted this spot with cuttings from one of the best known root stocks of Sauvignon Blanc with origins tracing to the esteemed Château d'Yquem and which first made their way to California via Charles Wetmore, renowned wine pioneer of the 1880s. Ten years after planting and using the same trellising methods from the 19th century, we made our first vintage of Sauvignon Blanc. Since then, our Heritage Block has delivered beautiful Sauvignon Blanc, vintage after vintage.

VINTAGE NOTES

While the abundant rainfall during the preceding Winter and at the start of 2017 was a blessing, the vines were vigorous leading to methodical canopy management to ensure optimal amounts of sun on the grape clusters. Spring was mild and resulted in extended flowering in some areas with very little grape shatter. Summer came with record-breaking temperatures soaring over 100 degrees throughout the Valley and was mixed with scattered, light Summer rains. The 2017 growing season, needless to say, was certainly a busy and eventful year in the Napa Valley and was also marked by a rare and notable solar eclipse on August 21 which happened to kick-off harvest in our vineyard. Many aromatic white varieties, including our Sauvignon Blanc, reached maturation slightly earlier than expected thereby resulting in an early harvest which, in our vineyard, was complete well before Labor Day.

WINEMAKING NOTES

Fermentation commenced in temperature-controlled micro stainless steel tanks until sugar conversion was half complete. From there, the must was transferred to barrel with 15% of the final blend fermented and aged in new French oak and the balance held in 1-2 year old neutral French oak barrels.

TASTING NOTES

With aromas of freshly cut nectarine, Kaffir lime leaves, and lemongrass, the palate offers firm stone fruits of white peach and apricot alongside crisp mango. Subtle yet prevalent elements of French oak add a viscosity with hints of hazelnut to balance the fresh, razor-edge acidity.

BLEND: 100% Sauvignon Blanc

AGING: 15% new French oak for 7 months, 85% neutral French oak

ALCOHOL 13.7%; TA 7.5 g/ L; pH 3.2

CASES PRODUCED 170

SRP: \$65



MICHAEL
MONDAVI
FAMILY
Estate