

TYLER FLORENCE

Sauvignon Blanc

VINTAGE	2009
VARIETAL	100% Sauvignon Blanc
APPELLATION	Napa Valley
WINE STATS	Alcohol 15.4% pH 3.18 TA 6.08 g/l RS 0.26 g/l

BLEND #4

Chef Tyler Florence and the Michael Mondavi family, long-time Napa Valley vintners, share a passion for pairing food and wine. Now Tyler has teamed up with Rob Mondavi, fourth generation winemaker, to craft a Sauvignon Blanc from the finest spots along the eastern flank of Napa Valley. They explored many blends before landing on exactly the right balance of fresh citrus and tropical fruit flavors and crisp acidity in Blend #4.

VINTAGE 2009

The 2009 vintage in Napa was mild throughout the growing season with minimal frost in the spring and relatively few hot days in the summer and fall, allowing for long, slow ripening. Late October showers presented challenges, but patience and careful monitoring of the vineyards enabled us to work around the rains and harvest at optimum maturity.

VINEYARDS

Tyler Florence Sauvignon Blanc is a unique blend of fruit sourced from both the warmer Oso Vineyard (50%), located in Pope Valley, and the cooler Milliken Vineyard (50%) in the southern part of Napa valley. Fruit was harvested in each microclimate at optimum ripeness for grapefruit, starfruit, melon and tropical fruit character balanced by vibrant acidity. The beautiful result is a layering of flavors, elegance, and finesse.

WINEMAKING

Tyler and Rob set out to maximize fruit expression in our 2009 Tyler Florence Sauvignon Blanc from Napa Valley. They used cold tank fermentation to emphasize the purity of the fruit and enhances its aromatics, and barrel fermentation to add subtle creaminess and length.

TASTING NOTES

This approachable, food friendly wine has bright orange blossom, Meyer lemon, and grapefruit characters supported by a round mouthfeel. Enjoy with grilled fish, oysters, or spicy foods.