

# Animo

## 2018 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 a 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 its 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

February 2018 saw abundant rains, followed by lots of filtered light in spring and early summer. Both bud break and flowering occurred a bit late, but under ideal weather conditions, creating plentiful and even fruit set. Summer brought generous sun during the day and cooler marine influences, virtually uninterrupted by major heat spikes. The relatively mild summer followed by extended fall sunshine and moderate heat created near-ideal conditions for winemakers to allow their fruit to accumulate flavor complexity with gradual increases in sugar levels. Volume was great, up 20-30% over average crop quantity and harvest was completed just after 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 13.9%; TA 7.8 g/L; pH 3.2

CASES PRODUCED 200

SRP: \$65



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