



# La Pelle

2016 SAUVIGNON BLANC  
Napa Valley

The goal for me making this wine was to develop my own style, this is a lower alcohol Sauvignon Blanc (12ish) with a lot of texture. Whole cluster pressing into Barrels, around 30% new oak. Most of the barrels are cigar shape for more lees contact, we used 2 different yeasts that can help with creating different components. The wine was aged for 20 months on lees with no racking, stirred every week in the beginning then slowed down with mixing. The idea was to develop weight and texture without alcohol or heat.

This wine is very varietal with notes of lemon zest, citrus and hint of oak. In the mouth the wine is super fresh with high acid and rich mid pallet, crisp lemon tart and hint of sweet oak, in the finish sharp and clean finish with tons of flavors.