



La Pelle

2018 SAUVIGNON BLANC
Napa Valley

From an old vine site in St. Helena, farmed organically by Silverado Farming Company. The dry-farming process produces fruit with excellent balance and intensity. Grapes were picked at first light during a cold foggy morning. We pressed whole clusters slowly to extract the free run juice without breaking the stems. The juice settled in tank for 24 hours prior to being transferred to 35% new French oak and 50% cigar shape barrels to cold ferment for 6-8 weeks, then aged for 19 months with very little intervention, racking only once prior to bottling.

Expressive nose with bursts of citrus, lemon zest, white cherry blossom, white peach, jasmine, and lychee. The palate is crisp with vibrant acidity.

This wine has nuances of minerality complemented with intensive white fruit flavors. The acid balances the palate and leaves layers of texture.