

## 2016 . Red Mare Wines . Gamble Family Vineyard . Yountville . Napa Valley . Sauvignon Blanc

Our Sauvignon Blanc is well known for its fresh acidity and complex fruit-driven flavors. The 2016 vintage is the last of Napa's recent drought years. Another low yielding, early vintage with excellent concentration of bright, fresh fruit flavor and full of richness and body. Pink grapefruit, floral linalool and lemon grass mingle together in the nose and these characters follow through into the mouth. Also in the mouth are lovely notes of clotted cream and wafer.

## 2016 Vintage Notes:

The 2016 vintage is the last of Napa's recent drought years. Luckily, late spring rains helped recharge the soil profile giving a strong start to the season. The early season started well with no frosts or large temperature spikes. After the cool spring of 2015, this uneventful spring was welcome. Mild temperatures continued into August and allowed for outstanding flavor development and retention of acid. 2016's moderate yields and ideal temperatures are apparent with the expressive fruit flavors and freshness showing in the glass.

## Vineyard & Production Notes:

We have been sourcing our Sauvignon Blanc grapes from Tom Gamble's certified CCOF Organic Yountville vineyard site since 2010. We are fortunate to be able to source Clone 22 Sauvignon Blanc. It is an unusual clone, which gives lovely complexity in the mouth as well as classic clean aromas. Our block is full of big, round river stones and gravel sediment deposited by the Napa River over the last few thousand years, providing excellent drainage. This helps control vigor, allowing the vine to put energy into its grapes, rather than its leaves. Hand-sorted and gently whole-cluster pressed we let the juice settle for a day before putting it into neutral French oak barrels. The juice ferments and ages in these barrels until bottling.

Production: 302 cases	Vineyard or Appellation Breakdown:
TA: 7.17 g/L	100% Gamble Family Vineyard
pH: 3.25	100% Yountville, Napa Valley
Alc: 13.7%	100% Neutral French Oak
	100% Barrel Fermentation