



RED MARE WINES

2017 . Red Mare Wines . Gamble Family Vineyard . Yountville . Napa Valley . Sauvignon Blanc

Summer in a glass. This wine leads with Meyer lemon and the aromas you experience in a warm kitchen herb garden. Pink grapefruit, kiwi, and lychee round out a tropical center complemented by warm tones of shortbread, bee propolis, and ginger root. In the mouth, this wine is fresh, bright, and clean with a generosity of body. Citrus notes translate to the mouth. The delicate hint of warmth and the freshness from the bright acidity make a balanced wine with a pleasing middle and a long clean finish.

2017 Vintage Notes:

First in the barn for 2017 was, as usual for us, our block of Sauvignon Blanc at Gamble Vineyard. Always a blissfully optimistic time of the vintage, it was even more so in retrospect because of the 2017 rollercoaster to come in two months' time. The memory of the recent drought, an odd spring hailstorm, and smattering of 100F+ days had yielded to a welcome string of cooler more moderate days with a nice marine layer lasting through mid-morning - sweet relief with the rewards reflected in the glass. After-all, pacing flavor development and the retention of acid is the name of the game in Napa Valley Sauvignon Blanc game.

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: 324 cases
TA: 7.2 g/L
pH: 3.14
Alc: 13.7%

Vineyard or Appellation Breakdown:
100% Gamble Family Vineyard
100% Yountville, Napa Valley
100% Neutral French Oak
100% Barrel Fermentation