



## RED MARE WINES

### 2018 . Red Mare Wines . Gamble Family Vineyard . Yountville . Napa Valley . Sauvignon Blanc

This wine jumps from the glass with the volume turned up on delicious aromas of grapefruit, firm mango, and pineapple - a veritable fruit basket from the tropics. There is also a lovely, more delicate floral undertone. When the wine touches the tongue, the balanced acidity takes center stage. A refreshing brightness is carried well in a generous body, achieved by aging on the primary lees in barrel. Lemon curd, Jordan almond, and spun sugar play in the mouth on this grounded base of creamy viscosity, warmth, and length. Not just an aperitif, this Sauvignon Blanc is made to stand up to food and has a multi-course appeal.

#### 2018 Vintage Notes:

2018 was a dreamy vintage. Steady rains through the winter gave the soil time to absorb the nourishing moisture. Spring temperatures were right on target with reliable temperature during bud break and bloom, paving the way for a larger than average yield. Our warm summer temperatures peaked in July, with only one day exceeding 100F. Our ripening months, August and September, cooled off a bit, creating a gentle, even ripening track, free of heat storms. October continued the trend of cooling, but temps stayed above the '70s, allowing for a near-perfect end of season temperature profile.

#### 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: 226 cases  
TA: 7.69 g/L  
pH: 3.08  
Alc: 13.0%

Vineyard or Appellation Breakdown:  
100% Gamble Family Vineyard  
100% Yountville, Napa Valley  
86% Neutral French Oak, 14% New Oak  
100% Barrel Fermentation