



VENGE 2015 JULIANA VINEYARD SAUVIGNON BLANC, NAPA VALLEY

In the land of Cabernet Sauvignon, many white varietals are growing extinct! Such is the case with this vineyard designate Sauvignon Blanc, as this will be the last vintage of this varietal we produce from this location. Not to worry! We have a killer source locked up with the Dutton family from their Jewell Vineyard just over the hill. So, drink up!

This is the final release of this little gem and it is a show-stopper, produced from vines grown in light, gravelly textured soil. The wine has a pale hue and wonderful tropical aromas of pineapple, cantaloupe and ripe watermelon layered with delicate floral notes of rose petals, jasmine, and narcissus. The palate is backed up with freshness and generous, bright fruit of tangerine, white nectarine, green mango, and honeysuckle. Mouth-watering, intense, viscous, and lingering. This is not a boorish Sauvignon Blanc, but one with stylish expression! Cellared correctly this wine will survive to produce 3 to 4 years of pleasure.

IN THE VINEYARD

Located in the warmer climes of Pope Valley, the vineyard is perfectly situated for a consistent growing season that leads to optimal ripening. This climate aids in the balancing of acidity and lifting tropical aromas in the fruit and thus, in the finished wine. The vines were carefully hand harvested and delivered cool to the winery.

IN THE CELLAR

Once to the winery and weighted in, the grapes are traditionally whole cluster pressed and allowed to cold settle in a combination of stainless steel and concrete fermentation tanks. A slow, cold fermentation took place, allowing the development of aromatics in the wine. Once primary fermentation completed, a cold settling was once again induced to prohibit secondary (malolactic) fermentation. Upon completion, the wine was moved neutral French Oak barrels. We here at Venge are light handed on the usage of French Oak keeping it to 100% used, neutral French oak on our Sauvignon Blanc. Ageing on the lees was employed to further develop refined richness and length of body to the mid-palate, while keeping the wine clean and fresh. The 2015 vintage did not undergo any malolactic fermentation, hence our bottling in a non-traditional Burgundy shaped bottle. Bottled unfiltered.

380 Cases Produced



90% Sauvignon
Blanc
10% Sauvignon
Musque
0.80 g/100mL T.A.,
3.36 pH,
14.2% Alc.