

## 2017 SAUVIGNON BLANC

*napa valley*

PEJU  
NAPA VALLEY

In 1983, with dreams of raising their young family on a farm, Tony and Herta Peju bought thirty acres of vines in the famed Rutherford district of the Napa Valley. Since then, the Peju family has maintained a meticulous focus on the land, fostering sustainable and environmental consciousness across their five estates. Still family-owned and operated with daughters Lisa and Ariana at the helm, Peju Winery is an integral piece of the Napa Valley landscape.

### VINTAGE

The 2017 growing season began with abundant winter rains, thrilling vintners and refilling reservoirs. Spring saw cool to mild weather, but multiple summer heat spikes, including one over Labor Day weekend, kicked harvest into high gear. In mid-September, cooler weather arrived to give red Bordeaux varietals some extra hang time. The 2017 vintage is aromatic and complex with whites showcasing bright, fresh flavors and reds aging steadily into wines that are both intense and rich.

### WINEMAKING

To add complexity and depth to our Sauvignon Blanc our vineyard team harvests in three stages of flavor development, picking the fruit at varied levels of ripeness. After pressing, the juice is cold fermented in stainless steel tanks to retain bright acidity and preserve fresh aromatics.

### TASTING

This aromatic and crisp Sauvignon Blanc has a lovely nose of pineapple, white peach and orange blossom. The palate is bright with notes of apricot, tangerine and nectarine. Balanced with refreshing acidity, our 2017 Sauvignon Blanc concludes with a fresh, clean finish.

APPELLATION  
*napa valley*

COMPOSITION  
*100% sauvignon blanc*

AGING  
*97% stainless steel, 3%  
neutral french oak barrels*

ALCOHOL  
*13.8%*

TA  
*7.9 g/l*

PH  
*3.0*

HARVEST DATE  
*september 2017*

BOTTLING DATE  
*march 2018*

RELEASE DATE  
*april 2018*

CELLARING  
*enjoy now through 2021*

SRP  
*\$25 | \$300*