

2018 SAUVIGNON BLANC
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 2018 growing season began with abundant rains in February, followed by lots of filtered light in spring and early summer. Both bud break and flowering occurred a bit late, but under ideal weather conditions, creating plentiful and even fruit set. Summer brought generous sun during the day and cooler marine influences, virtually uninterrupted by major heat spikes. The relatively mild summer followed by extended fall sunshine and moderate heat created near-ideal conditions to allow fruit to accumulate flavor complexity with gradual increases in sugar levels. 2018 yields were up an average of 20-30% over the previous year.

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

It's obvious why this is our most popular white wine, our 2018 Sauvignon Blanc features aromas of gooseberry, Asian pear and lemongrass. The palate is bright with flavors of lychee, elder flower, quince and undertones of candied limes. Well balanced with refreshing, mouth cleansing acidity, our 2018 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
7.3 g/l

PH
3.03

HARVEST DATE
august 2018

BOTTLING DATE
february 2019

RELEASE DATE
march 2019

CELLARING
enjoy now through 2021

SRP
\$25 | \$300