



MARKHAM

VINEYARDS®

Napa Valley

SAUVIGNON BLANC

— 2016 —



WINEMAKER'S NOTES

Delicate aromas of grapefruit, melon & lime zest swirl around haunting wet stone and feint crushed mint leaves. Lush tropical highlights of pineapple, kiwi and orange blossom fruit flavors balance the electric mid-palate in a refreshing finish. Grilled garlic shrimp with black beans and rice is one of many delicious dishes that would pair easily with our 2016 Sauvignon Blanc. We think this wine would also work with a bathing suit and a sandy beach!

VINEYARD NOTES

The estate Sauvignon Musqué allows for a multitude of aroma profiles in our Sauvignon Blanc. Technically, Sauvignon Musqué is a clonal selection of Sauvignon Blanc. In the vineyard, when picked at lower sugar levels, the resulting wines maintain their crisp, grapefruit character. However when allowed to develop the true Muscat flavors in the field, the finished wine shows beautiful honeysuckle and tropical floral notes. Most of the grapes are grown at our two estate vineyards, both located in the Oak Knoll District of Napa Valley. Our estate Semillon grapes are harvested to provide a juicy texture and honeydew melon character to our Sauvignon Blanc. Always food friendly, this wine was built in the vineyards and slowly fermented under refrigeration to protect its fruity esters. Careful blending was used to show the vintage at its best.

HARVEST NOTES

The 2016 vintage rewarded Napa Valley with normal rainfall after 4 consecutive years of drought. The grapevines sped right through their annual milestones with an early budbreak. Even bloom started early, but rain in May extended bloom in the Bordeaux varieties. Scorching heat at the end of June pushed veraison ahead over the 4th of July weekend. Harvest started early for many, however normal yields in our vineyards had us waiting to crush until the end of August. While not a completely leisurely harvest, we thanked Mother Nature for perfectly ripened fruit, happy fermentations & allowing us to be finished picking before 10" of rain arrived in October.

VARIETAL COMPOSITION

92% Sauvignon Blanc
(21% Sauvignon Musqué)
8% Semillon

TECHNICAL DATA

Alcohol: 13.8%
Acid: 0.56 g/100 mls
pH: 3.20

FERMENTATION & AGING

100% Whole Berry Pressed
∞∞
100% Stainless Steel Fermented
∞∞
2½ Months Neutral Wood Tank Aged
∞∞
Bottled: January 2017
Released: Spring 2017

