



MARKHAM
NAPA VALLEY
VINEYARDS

SAUVIGNON BLANC 2018

Our estate-grown Sauvignon Musqué allows for a multitude of aroma profiles in our Sauvignon Blanc, while estate-grown Semillon provides a juicy texture and ripe melon character to the finished wine. The result is classic honeydew melon aromas interwoven with pear, jasmine and lemongrass. White peach and ripe melon flavors provide a juicy balance to the mineral notes and crisp citrus finish.

“A refreshing glass to enjoy especially when paired with spicy ceviche, fresh slices of creamy avocado and tortilla chips hot from the oven.”

KIMBERLEE NICHOLLS, WINEMAKER.



VINEYARD NOTES

- Some fruit was picked at lower sugars to maintain crisp grapefruit notes.
- Other fruit was allowed to develop true Muscat flavors, bringing honeysuckle, tropical and floral notes.
- Fruit comes primarily from our Little Cannon estate vineyard in Napa’s Oak Knoll District.
- Estate Semillon adds juicy texture and ripe melon character.
- Always food friendly, this wine was built in the vineyards and cold fermented slowly to protect its fruity esters.

HARVEST NOTES

- The 2018 vintage was textbook “normal”, but this vintage was preordained.
- Grape vines set their crop in the record rainfall of Spring 2016, much like fruit trees.
- Vines stored away nutrients to produce heavy yields in all varieties.
- Care was taken to fine tune crop loads to maintain intensity in the fruit.
- Veraison was three weeks behind schedule, followed by a cool summer.
- After brief rains, Fall heat ushered in harvest.

VARIETAL COMPOSITION

97% Sauvignon Blanc
(35% Sauvignon Musqué)
3% Semillon

ALCOHOL

14.1%

ACID

0.56 g/100 mls
pH: 3.36

FERMENTATION

100% Whole Berry Pressed
100% Stainless Steel Fermented

AGING

90% Stainless Steel Tank Aged
10% Wood Tank Aged
Neutral Oak

BOTTLING DATE

Bottled: April 2019
Released: Fall 2019

www.markhamvineyards.com

