

Agnitiō

Agnitiō: Recognition, knowledge.



Napa Valley

2014

SAUVIGNON BLANC

VINTAGE

The 2014 growing season was again early, even and all-around excellent. Throughout the season, the vines continued to stay healthy with moderate weather conditions creating an ideal growing season. Temperatures were consistently in the zone for optimal vine activity, resulting in notably healthy vines as fruit went through veraison and began to ripen. This vintage gave us the extraordinary gift to pick what we wanted, when we wanted.

TASTING NOTES

Aromas of bright citrus, grapefruit, orange peel and kiwi are expressed on the nose, while hints of anise and limestone suggest an elegant minerality. The palate is driven by its extraordinarily soft, integrated acidity, giving this wine a refined crispness and long lasting finish.

WINEMAKING

Grapes from the Oak Knoll, Coombsville and Pope Valley AVA's were gently whole-cluster pressed for over four hours. Juice was racked off its lies after it had a chance to settle down in a tank for 24 hours at 50°F. It was 70% fermented in barrels with a blend of 8% new French oak (Cigar Light toast barrel). The remaining 30% was fermented in a concrete egg. Both the egg and barrels were aged "sur lies fines" for 6 months with no lees stirring.

NUMBERS

Alcohol: 13.85%
pH: 3.19
TA: 7.7 g/L
RS: <0.1 g/L Dry

