## **2019 SAUVIGNON BLANC**

ST. HELENA | NAPA VALLEY

## **VINTAGE NOTES**

The growing season began with heavy rains in early spring, cultivating a robust cover crop, and strong shoot growth in the vines. Summer weather was moderate with very few heat spikes. The end of the growing season was mild and long, allowing for optimal ripeness and freshness in the wines.

## VINEYARD NOTES

In the beautiful Saint Helena appellation, atop a slight knoll on the valley floor, sit 22 idyllic acres of black loam and crushed gravel. Gentle slopes, loamy soil and compacted alluvial deposits from the Napa River offer great drainage and temperate conditions, perfect for slow-ripening fruit and complex flavors.

Panek Vineyard blankets a rocky, gently sloping knoll in the shadow of the Mayacamas Mountains along the old Napa River bed wash. The loamy soil, with its highly compacted alluvial deposits of gravel, provides optimal drainage. The valley basin is also more temperate than the hillsides surrounding St. Helena, making it ideal for slower ripening and full development of flavors. These elements coalesce in low yields of reliably superb fruit.

Vines at Panek are densely spaced and pruned using the "two straight cane" method, which requires a specific skill set and hands-on, time-intensive attention. The ultimate goal is to allow the "site to shine through" the wine.

## TASTING NOTES On the nose, notes of tropical fruit emerge, and

While complex, this Sauvignon Blanc is quite refreshing. Stone fruit, grapefruit and lime notes are present. Partial oak aging adds an unusual yet welcome dynamic. The oak provides a rounder mouthfeel, though this Sauvignon Blanc shines through with long and mouthwatering finish.





