

# 2013 PETER FRANUS NAPA VALLEY SAUVIGNON BLANC



|                |   |
|----------------|---|
| Vineyard:      | Stewart Vineyard, Carneros                    |
| Composition:   | 100% Sauvignon Blanc<br>Musque Clone          |
| Harvest Date:  | August 29, 2013                               |
| Fermentation:  | 40 days at 49°, VIN 13 Yeast                  |
| Oak aging:     | 80% Stainless Steel<br>20% Neutral French Oak |
| Bottling Date: | February 21, 2013                             |
| Production:    | 644 cases                                     |

TA 0.59 g/100 ml

pH 3.31

Alc. 14.2%

RS 0.04 g/L

CALIFORNIA RETAIL PRICE \$22

Anyone who has tasted with me over the years knows my enthusiasm for the Sauvignon from this vineyard. Its stylish and exotic character distinguish it from its French, New Zealand, and even its California counterparts with an identity all its own, seeming to capture elements from numerous regions. The wind, temperature, restrictive soils, clone, and cultural practices of growers Jim Fore and Doug Hill result in grapes that I can't wait to get my hands on each year.

As you enter Napa Valley from the south, you are in Carneros, driving on the highway that runs right through the old Stewart Dairy property. When you see the black and white "Oreo" cows munching grass on the hillside, look to the right and you will see the vineyard that began providing me with grapes in 1999. The "buzz" about our Sauvignon Blanc has steadily grown. Speaking of buzz, we just recently learned that our Sauvignon will be featured "by the glass" at one of the coolest iconic venues in New York City.

After the marvelous 2012 vintage, we were rewarded again in 2013, with a nearly perfect growing season. A warm dry spring got the vines off to an early start and also set an excellent crop. That early start translated into an early harvest as well, beginning with our Sauvignon Blanc and Albariño on August 29.

Our winemaking strategy has remained consistent now for quite a few years now. Grapes proceed to the press without any crushing, and the resulting juice ferments in stainless steel for roughly a month. Consistent with our practice in the last few vintages, rather than age the entire lot sur-lie in neutral cooperage, only 20% received that treatment. Given the positive response to recent releases, we think the strategy works well.

Sauvignon Blanc can be very stylish and often evoke a love/hate reaction. I call ours a "friendlier" version. The tropical and mineral elements keep the herbal notes in check, and the mouth offers appropriate richness to support the lively acidity always present in cool-climate grapes. Delicious has typically been the comment that puts a smile on my face, but balance is inching up as the challenger.

Classic pale straw in color, our 2013 currently leans toward the mineral/flint end of the spectrum. Melon notes mixed with citrus peel, ginger, and a hint of white pepper emerge as the aromas continue to expand. The flavors reveal a subtle lemon cream in the background that I typically associate with Sauvignon Blanc from France's Loire Valley, but definitely kept in check with proper acidity.

Vibrant, zesty, and edgy. Welcome to the world of Sauvignon Blanc!