

2014 PETER FRANUS NAPA VALLEY SAUVIGNON BLANC



Vineyard:	Stewart Vineyard
Composition:	100% Sauvignon Blanc, Musque Clone 100% Carneros
Harvest Date:	August 29, 2014
Fermentation:	12 days at 50°, VIN 13 Yeast
Oak aging:	80% Stainless Steel 20% Neutral French Oak
Bottling Date:	February 17, 2015
Production:	717 cases

TA 0.58 g/100 ml

pH 3.29

Alc. 14.2%

RS 0.13 g/L

CALIFORNIA RETAIL PRICE \$24

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. To your left on the hill, are the famous “Oreo” cows munching grass, and to your right are the 18-year-old Sauvignon Blanc vines that are frankly becoming pretty famous. All those variables—wind, restrictive soil, clone, temperature, as well as the unknowns—have an effect on the grapes, resulting in wines with tropical, mineral, and elusive notes most reminiscent of France’s Loire Valley.

Growers Jim Fore and Doug Hill planted the vineyard for me, and it produced its first crop in 1999. I have worked with it ever since. Although of course there is vintage variation, every year has delivered a delicious wine, always a testament for me of the right grape variety growing in the right area.

We were rewarded with another outstanding vintage in 2014. Sunshine and a warm dry spring gave way to mild and ideal growing conditions throughout the summer. An uneventful growing season without extremes for me typically indicates a potentially excellent quality. Indeed that was the case. Harvest began early, August 29, and finished early, October 2, avoiding the potentially cool and rainy autumn conditions. There is a common theme in the wines from 2014—they are delightfully fruit forward with impeccable balance.

Our winemaking strategy has remained consistent for quite a few years now. Grapes arrive early in the day and proceed directly to the press without any crushing. The resulting juice ferments at a cool temperature in stainless steel for two to three weeks. We select a yeast strain known to accentuate aromatics, freshness, and fruitiness. After fermentation the majority of the wine remains in stainless steel, while the remainder ages sur-lie in older cooperage. That sur-lie aged component seems to provide just the right amount of texture to the wine.

Our 2014 Sauvignon is one of my favorites of recent years. Its inviting straw color leads to a spectrum of exotic aromas: mango, peach, lemongrass, basil, and the slightest hint of white pepper. The mouth is focused, bright, and complex with refreshing acidity that wakes up the taste buds and invites another sip.

It is such a pleasure to serve this wine to others. The refrain we hear over and over again –this is not your typical Sauvignon Blanc!