



Accendo
Cellars



TASTING NOTES

2014 SAUVIGNON BLANC
Napa Valley

Floral notes of acacia and honeysuckle complement the exotic fruit characters, Meyer lemon, guava and pineapple, enlivened by notes of ginger, marzipan and beeswax. On the palate, a mineral vein reminiscent of wet stone and oyster shell provides structure for the fruit and floral components. Full bodied and round, the wine exhibits great range and definition, with its firm backbone, lively acidity and persistent finish.

Notes winemaker Françoise Peschon:

“A perfect example of balance between opulence and finesse, this wine reveals itself slowly with all the characteristics of a classic Sauvignon Blanc.”

WINEGROWING INFORMATION

Introducing the third year of severe drought, the 2013-2014 winter was one of the driest on record in California, and rainfall totals for Napa Valley were only half of average. However, with over 11 inches falling in February, what little rain there was came at a perfect time, and provided the grapevines with adequate moisture for good shoot growth, healthy canopies and a moderate, even fruit set. With very few heat spikes, the weather was beautifully consistent, and mild temperatures throughout the summer resulted in an exceptional vintage and the earliest harvest since 2004. Our

Sauvignon Blanc and Sauvignon Musque grapes achieved full ripeness and flavors, while retaining fresh aromatics and acidity of an early season. They were hand-harvested on August 19th in the cool morning hours, and were brought to the winery for whole cluster pressing into stainless steel drums and new and one-used French oak barrels, then fermented with primarily native yeasts. The wine was aged sur lie for seven months with weekly batonnage, and bottled on May 21st, 2015.