

• 2014 Sauvignon Blanc • Napa Valley •

GRIEVE
Family Winery



- *Vineyard Size* • 5.93 acres clone 3, 4.70 acres clone 376
 - *Vine Age* • 15 years
 - *Vineyard Elevation* • 650 feet
 - *Vine Density* • 1,089 vines/acre
 - *Harvest Dates* • September 5, 11, 12, 17
 - *Yield* • 2.15 tons/acre
 - *Brix* • 22.6°, 23.7°, 23.9°, 24.4°
 - *Fermentation* • 54% French oak, 28% stainless steel, 18% concrete egg
- *Aging* • 8 months: 27% in new French oak, 43% in once-used French oak, 18% in concrete egg, 12% in stainless steel
 - *Varietal Composition* • 100% Sauvignon Blanc
 - *Clonal Composition* • 93% clone 3, 7% clone 376
 - *Final Blend* • 14% first pick, 9% second pick, 36% third pick, 41% fourth pick
 - *Alcohol* • 14.2%
 - *TA* • 7.1g/L
 - *pH* • 3.21
- *Cases Produced* • 811 (12/750ml)

• *The Vineyard* •

We are dedicated to growing and producing distinctive Sauvignon Blanc from our Grieve Family estate vineyard located in a unique part of Napa called Lovall Valley. This valley is the coolest viticultural area in Napa County and sits just above Carneros, straddling the Sonoma/Napa county line between the towns of Sonoma and Napa.

We double-farm our vineyard, treating the north side of the vine differently from the south side due to the vineyard's east/west row orientation and Sauvignon Blanc's need for some sun exposure to achieve the best flavors. We also harvest twice to maximize the flavor intensity of each cluster picked. This process is difficult, labor intensive and expensive, but it allows us to make the best possible wine.

• *The 2014 Vintage* •

The drought continued in 2014, bringing about an early spring and very good conditions for flowering and fruit set. The growing conditions were remarkable for Sauvignon Blanc, possibly the best we have seen since 2009, leading to a great harvest in early and mid-September.

• *The First Pick* •

For the first time, we included some of the wines that we fermented on the skins for four days before pressing (highly unusual for white wines). This technique adds an extra dimension of grip and oiliness to the final wine.

• *The Second, Third and Fourth Picks* •

Again, for the first time we harvested four times instead of our normal two, providing even more complexity and assurance that each cluster was at its peak flavor. The picks were only separated by one week, but it made a world of difference in the final wine.

• *The Final Blend • Tasting Notes* •

The final blend is composed of portions of 16 different cuvées that we fermented and aged separately. The wine has that distinctive yin and yang of bright acidity and lift to the nose from the first pick and the richness and stone fruit characters from the later harvests. The wine shows honeydew melon, grapefruit and apricot notes on the nose and the addition of apricot, peach and pine nut on the palate with hints of spring flowers. The bright acidity combined with the richness of the stone fruit make for a wine that explodes in the glass and on the palate.

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