

V ■ S S Vineyards

Voss Vineyards Sauvignon Blanc 2012

Sauvignon Blanc comes in many shades. The Voss Sauvignon Blanc style is a great expression of intense flavors and aromas. Over the years we have experimented with many varieties and styles, and now we are a Sauvignon Blanc specialist. This allows us the luxury of total focus in the vineyard and winery.

Voss Sauvignon Blanc is sourced exclusively from a single vineyard in the Yountville Region of Napa Valley. The vineyard was planted in 1978 and has been organically certified since 1986.



WINEMAKING / VITICULTURE

The 2012 vintage was harvested in the early morning hours of August 21st, August 27th and September 3rd. The grapes were crushed and left to skin contact for 24 hours before being pressed off into 5 different lots. A cool, slow fermentation in stainless steel tanks for four of the lots allows for maximum retention of the vibrant Sauvignon Blanc flavors. A small fifth lot was barrel fermented to enhance the mouth feel and texture of the wine.

VINTAGE CONDITIONS

2012 was an ideal Californian growing season, resulting in good crop levels and great quality. After the March rains there was a near perfect growing season until harvest with no significant heat spells. Vineyard rows running north to south take advantage of the prevailing winds and combine with a bale clay loam soil to provide ideal growing conditions for some of the finest Sauvignon Blanc grapes in California. We picked Voss at low sugar levels in late August / early September therefore missing out on the late rains.

TASTING NOTES

Our Sauvignon Blanc exhibits classic varietal characteristics of lemon and grapefruit with hints of tropical fruits. On the palate, this wine delivers a delightful combination of bold fruit flavors and a crisp, lingering finish.

The taste of the wine has a direct link to the vineyard and the way the wine is carefully nurtured and protected.

VINTAGE INFORMATION

Vintage	2012
Region	Napa Valley
Winemaker	Michael Lancaster
Harvested	21st & 27th August & 3rd September 2012
Alc/Vol	12%
Total Acid	6.5 g/L
pH	3.48

