

V ■ S S

V i n e y a r d s

SAUVIGNON BLANC 2013

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 2013 vintage was harvested in the early morning hours of August 20th and 22nd. 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

The 2013 growing season was a great follow up to the fine 2012 California season! Crop levels were a little lower than 2012 but the quality was the equal or even a little better than 2012. Once again, heat spells were held to a minimum resulting in another fine weather summer in 2013, with typical warm days and cool nights, ideal for growing great Sauvignon Blanc. The Yountville appellation vineyard, with rows running north to south to take advantage of the prevailing winds and a bale clay loam soil, provides the ideal growing conditions for some of the finest Sauvignon Blanc grapes grown in California.

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.

VINTAGE INFORMATION

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|------------|--------------------|-------------|-------|
| Region: | Yountville | Alc/Vol: | 12.0% |
| Winemaker: | Michael Lancaster | Total Acid: | 6.31% |
| Harvested: | August 20th & 22nd | pH: | 3.42 |

