



SMALL LOT COLLECTION

NAPA VALLEY WHITE MERITAGE

2022



TECHNICAL NOTES

APPELLATION: Napa Valley

ALCOHOL: 14.5%

PH: 3.29

TA: 6.7 g/L

VARIETALS: 72% Sauvignon Blanc, 28% Semillon

AGING: sur lie for 10 months

BOTTLED: July 27, 2023

HARVEST DATES: August 19 & August 24, 2022



ABOUT THE VINTAGE

The 2022 growing season produced exceptional fruit quality. After years of drought, substantial winter rainfall replenished the soil, followed by dry conditions through March. Spring ushered in mild, cooler temperatures, with bud break beginning in March. A week of triple-digit heat in September was tempered by mid-month rains, which slowed the harvest. The grapes that remained on the vine developed deep concentration and intense flavors, resulting in wines with remarkable structure and luxurious tannins.

IN THE VINEYARD

The grapes for the 2022 Napa Valley White Meritage come from two distinct vineyards. The Sauvignon Blanc is from a single vineyard in Jameson Canyon that sits on sloping hills, slightly above the fog line on clay loam soils. We use the Musqué clone of Sauvignon Blanc which provides more of a floral note and the cooler climate helps it retain the bright acidity people love in their wine. The Semillon is harvested from our St. Helena Estate which is located on a mix of gravelly, clay soils. The Semillon adds body and richness with some honeyed notes.

CONVERSATIONS WITH THE WINEMAKER

The Sauvignon Blanc grapes were harvested on the early morning of August 19 which was a fruit day while the Semillon was picked on August 24, a flower day. The wine was 100% fermented in once used small neutral French oak barrels and aged sur lie for 10 months before blending. The neutral French oak allows the wine to gain a luscious mouthfeel while maintaining a balanced acidity. The wine was bottled on July 27 which is a root day.

WINE PROFILE

Fragrant hints of jasmine and orange blossom grace the nose, lifted by a spark of bright citrus peel. Lush flavors of honeydew, golden apricot, and ripe peach are layered with a whisper of buttery brioche. Vibrant and invigorating on the palate, the finish is polished with a refined touch of minerality.