



2018 Reserve Sauvignon Blanc, Rutherford

Honig Vineyard

WINEMAKING NOTES

FRUIT 100% Honig Estate Fruit: 89% Sauvignon blanc, 9% Semillon, 2% Muscat

VINEYARD The fruit is from select blocks of our sustainably farmed vineyard in Rutherford, Napa Valley.

HARVEST Harvest Dates: September 3 - September 19, 2018
Average Brix at Harvest: 23.4 degrees

WINEMAKING A portion of the blend was selected from lots that were fermented in stainless steel tanks and subsequently aged on the lees in puncheons for 8 months. The remainder of the juice was fermented in new, specially selected, French oak barrels and puncheons. The barrel fermented portion of the blend underwent malolactic fermentation and was aged on the lees for 8 months. Individual lots were selected for the blend in November 2018 and the final blend was assembled just prior to bottling in July 2019.

AGING 60% aged for 8 months in oak puncheons
40% aged for 8 months in new French oak barrels and puncheons

TASTING NOTES

Jasmine, peach and white nectarine are complemented by notes of key lime, ruby grapefruit and Meyer lemon. A remarkable equilibrium between oak and fruit lends itself to a creamy, rich mid-palate that finishes with the essence of lemon curd and a hint of toasted marshmallow. This lovely example of an ageable Sauvignon Blanc can be enjoyed now through 2023 and beyond.