



S I N E G A L  
E S T A T E

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2017 SAUVIGNON BLANC  
NAPA VALLEY

COMPOSITION:

97% SAUVIGNON BLANC  
(50% SAUVIGNON MUSQUE)  
3% SEMILLON

FERMENTATION:

WHOLE CLUSTER PRESSED  
BARREL FERMENTED AT 50°F  
WITH NATIVE YEAST  
FREQUENT LEES STIRRING TO  
BUILD MOUTHFEEL

OAK:

AGED 10 MONTHS IN BARREL  
65% USED FRENCH OAK  
35% NEW FRENCH OAK

The 2017 Sauvignon Blanc is a stunning wine with enticing aromas of white rose, peach and honeydew melon. The elegant palate showcases bright citrus, stone fruits and honeysuckle, finishing with a kiss of new oak and bright acidity.

