



S I N E G A L

E S T A T E

2019 SELECT SERIES SAUVIGNON BLANC NAPA VALLEY

CÉPAGE:

97% SAUVIGNON BLANC (78%
SAUV MUSQUÉ CLONE)

AGING:

33% NEW FRENCH OAK BARRELS
LARGE FORMAT BARRELS: CIGAR
AND PUNCHEON
AGED 12 MONTHS SUR LIE

FERMENTATION:

WHOLE CLUSTER PRESSED
NATIVE YEAST
BARREL FERMENTATION
BÂTONNAGE

REVIEWS:

ANTONIO GALLONI, VINOUS: 97

TASTING NOTES:

This smaller production Sauvignon Blanc has a stunning floral bouquet with hints of citrus rind, kiwi and toasted crème brûlée. The use of large format cigar-type barrels really shows through as the extra lees contact gives the wine a wonderful texture and long finish. Initially, the palate displays notes of lemon meringue pie, vanilla and honeycomb. On the finish, there is a wet stone minerality and vibrant acidity that lingers on the palate. With all of the nuance and textural components in this wine, it will surely age gracefully for many years but is dazzling and full of energy in its youth.



VINTAGE NOTES:

The 2019 growing season began with heavy rains in March and April, which helped build healthy cover crops and supplied the soil with ample nutrients for the year. In April, milder rains may have knocked down the crop size due to some shatter, but overall, the vines and crop yields were very balanced. The summer months were warm with mild temperatures and veraison was even and consistent throughout the valley. Harvest timing was later than 2018 by about a week. As a whole, it was an excellent vintage, rivaling some of Napa Valley's best! The wines will be vibrant, nuanced and full of fresh acidity balanced by soft tannins and will speak to the elegant style of wines we love to produce here at Sinegal Estate.