

SINEGAL

202 I SELECT SERIES SAUVIGNON BLANC NAPA VALLEY

CÉPAGE:

I 00% Sauvignon Blanc (I 5% Sauv Musqué clone)

FERMENTATION:

WHOLE CLUSTER PRESSED

NATIVE YEAST BARREL FERMENTATION

BÂTONNAGE

BARREL COMPOSITION:

35% NEW FRENCH OAK BARRELS

LARGE FORMAT BARRELS: CIGAR AND
PUNCHEON

AGED I MONTHS SUR LIE

TASTING NOTES:

THE 2021 SELECT SERIES SAUVIGNON BLANC IS A STELLAR WINE, ILLUSTRATING BOTH COMPLEXITY AND REFINEMENT. THE NOSE BOASTS AROMAS OF WHITE PEACH, SPICED APPLE, AND MANDARIN WITH DELICATE HINTS OF CHERRY BLOSSOM AND WET STONE. THE PALATE SHOWCASES FRESH FLAVORS OF ASIAN PEAR, APRICOT, AND LEMON ZEST, FOLLOWED BY SUBTLE NOTES OF RIPE NECTARINE AND LYCHEE. THERE IS A SWEET CORE TO THE WINE, ACCOMPANIED BY A VIBRANT ACIDITY THAT LINGERS ON THE PALATE, CREATING A LONG AND SILKY FINISH.



VINTAGE NOTES:

202 I HARVEST SEASON WAS REMARKABLY SMOOTH AND UNEVENTFUL, A STARK CONTRAST TO THE 2020 FIRE SEASON. LITTLE RAIN AND MODERATE TEMPERATURES THROUGHOUT THE GROWING MONTHS GAVE WAY TO A LOW YIELDING, AND FLAVOR-INTENSIFYING CROP. THE WINES PRODUCED FROM THIS HARVEST ARE DRAMATIC, YET ELEGANT, SHOWING PROMISE OF BECOMING ONE OF NAPA'S PREMIER VINTAGES. OUR 2021 HARVEST KICKED OFF EARLY, BEGINNING MID-AUGUST WITH THE SAUVIGNON BLANC GRAPES. THE RESULTING WINE IS WELL STRUCTURED, HAVING BRIGHT ACIDITY AND PRONOUNCED FLAVORS.