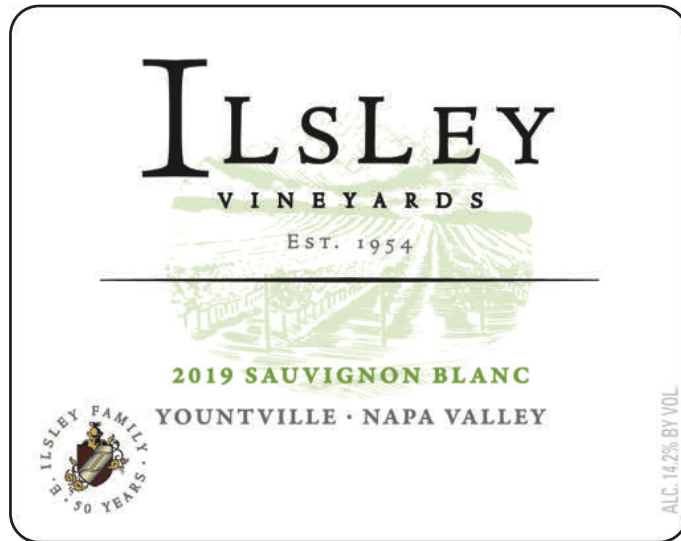


ILSLEY

VINEYARDS

EST. 1954

ILSLEY VINEYARDS TASTING NOTES 2019 SAUVIGNON BLANC



Vintage: 2019
Harvest: September 13, 2019
Appellation: Yountville
Blend: 100% Sauvignon Blanc
Winemaker: Tony Arcudi
Bottling Date: August 5, 2020
Production: 140 Cases of 750ml
Brix: Average 23
pH: 3.27
Total Acidity: 6.8 g/L
Alcohol: 14.2%

Tasting Notes

The 2019 Sauvignon Blanc is showing fantastic aromas of honey suckle, lime pith and citrus that explode out of the glass. As you sip the wine a creaminess on the palate emerges allowing hints of pear and lemon/lime to slowly build. There is great acidity here and quite a nice long finish. Try a 1000-day aged Gouda, steamed vegetables or a pate' with this beautiful Napa Sauvignon Blanc; this wine has the acid to hang with all of them! Serve slightly chilled, you will be rewarded.

Vintage Notes

Mild spring temperatures combined with abundant soil moisture from winter rains resulted in vigorous early season growth. A strong May rainstorm delayed any need for irrigation and allowed clusters to develop uniformly. Summer's warm days and cool nights provided ideal ripening conditions and "normal harvest dates" for the early varieties. The Sauvignon Blanc was picked on September 13, 2019.

Ilsley Vineyards

This fruit was sourced from the famed Gamble Family Cook Road Vineyard, located on the northern edge of the Yountville Appellation. Planted to the Preston clone which has its lineage traced back to the Graves region of France, the vineyard is farmed sustainably to achieve healthy, balanced vines. And, since it is farmed by Ilsley Vineyard Management, it makes a perfect addition to our family of wines.



6275 Silverado Trail, Napa CA 94558 • tel : (707) 944-1621 fax : (707) 944-1623
website : www.ilsleyvineyards.com • email : info@ilsleyvineyards.com