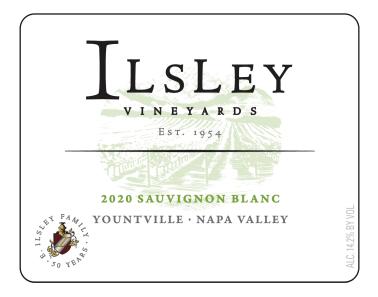


ILSLEY VINEYARDS TASTING NOTES 2020 SAUVIGNON BLANC



Vintage: 2020

Harvest: August 25, 2020 Appellation: Yountville Blend: 100% Sauvignon Blanc Winemaker: Tony Arcudi Bottling Date: August 10, 2021

Production: 60 Cases of 750ml

Brix: 23.5

pH:

Total Acidity: Alcohol: 14.5%

Tasting Notes

2020 Sauvignon Blanc tasting notes, copy place holder. 2019 Sauvignon Blancis 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

Late winter rains provided much needed soil moisture for early season shoot growth. The summer months brought cool mornings and warm afternoons, a classic Napa Valley summer. An August heat spike kicked off harvest for the early varieties, creating the perfect balance of ripeness and acidity for Sauvignon Blanc.

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.