

WATERSTONE

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2012 SAUVIGNON BLANC NAPA VALLEY

Vintage

2012 proved to be a perfect growing season in Napa Valley. Near-ideal spring bud break, steady flowering, even fruit set and a lengthy stretch of warm days and cool nights provided textbook conditions for the vines. Optimum ripeness was easily achieved, bringing exceptional quality into the cellar. The wines are showing a smooth balance of acids and sugars, great depth of color, and beautiful aromatics. Yields were near-normal in quantity.

Vineyards

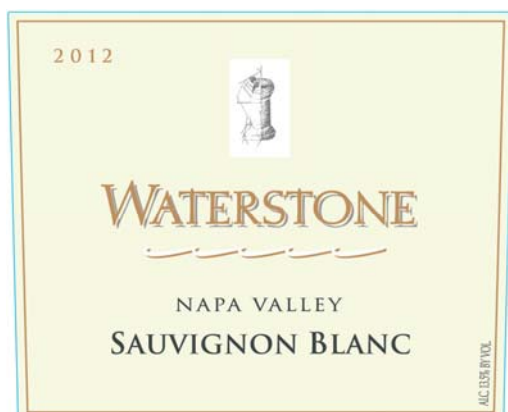
The grapes for this wine were grown in the Nichelini Vineyard in the Chiles Valley region of Napa Valley. The region, with its clay-loam and shale soils, favors a longer growing season with its higher elevation and persistent morning fogs.

Vinification

After whole-cluster pressing, the juice was fermented to dryness in stainless steel, and did not undergo malolactic fermentation. The wine was moved to neutral one-and two-year-old French Oak barrels for 90 days, where the lees were stirred routinely to increase yeast contact and add richness. Prior to bottling, the wine received minimal filtration and fining to preserve the fresh fruit flavors.

Tasting Notes

This crisp, floral Sauvignon Blanc is accented with lemon and tangerine notes balanced by soft herbal flavors. The minimal contact with oak provides some creamy textures that complement the wine's bright acidity, making this an ideal food wine.



Philip Zorn, Winemaker

Technical Data:

Varietal Composition	82% Sauvignon Blanc 18% Semillon
Appellation	Napa Valley
Alcohol	13.7%
TA	0.64 g/100ml
pH	3.03
Oak Aging	90 days
Oak Cooperage	Neutral French Oak
Bottling Date	January 22, 2013
Production	834 cases