

Chimney Rock

2015 Sauvignon Blanc

As an estate dedicated to the production of Bordeaux varieties, we revere the Sauvignon Blanc grape. The grapes for our Sauvignon Blanc are sourced exclusively from our estate vineyard dedicated to white Bordeaux varietals. Our goal is to preserve the freshness and purity of fruit character of the wonderful grapes from our vineyard and to create a wine that is food friendly and delicious. Enjoy with oysters or your favorite sushi dish.

Appellation: Napa Valley

Varietals: 100% Sauvignon Blanc

Color: Light straw

Aroma: Aromas of stone fruit, pear and lemon curd highlight the nose on this wine

Taste: Crisp and medium-bodied, this wine has great acidity and a nice roundness in the mid-palate

Fermentation: Fermented in a blend of stainless steel tanks and stainless steel barrels

Aging: Seven months in 100% stainless steel. Lees stirring in stainless steel barrels.

Alcohol: 14.2%

Total Cases: 725

Features

- 100% hand-picked, estate-grown, single vineyard fruit
- Long, low temperature fermentation
- Aged on the lees with lees stirring
- Small lot vinification

Benefits

- Optimal fruit sourcing and quality assurance
- Cooler fermentation preserves distinct aromatics
- Lees exposure enhances complexity and mouthfeel, creating a more robust wine while maintaining acidity
- Small lot blending allows for hand tailoring and balancing of each blend
- Napa Green Certified Land & Winery

Competitive Set

- Duckhorn
- Stag's Leap
- Frog's Leap



UPC: 086891-07155-8
SCC: 10 086891-07155-5
Case: 12pk