

2019 ESTATE SAUVIGNON BLANC
 STATE LANE VINEYARD
 YOUNTVILLE, NAPA VALLEY



APPELLATION:	Yountville, Napa Valley
COMPOSITION:	100% Sauvignon Blanc
FERMENTATION:	Stainless steel tanks at 56°F
AGING:	5 months in stainless steel tanks
ACID:	5.8 g/L
pH:	3.3
ALCOHOL:	13.9%
HARVESTED:	September 4 - 12, 2019
BOTTLED:	February 27, 2020

WINEMAKER'S INSIGHT

A classic Sauvignon Blanc from our estate vineyards in Yountville, this wine opens with fresh aromas of pineapple, honeydew melon, lime zest and lemongrass. Refreshing, crisp acidity frames the palate with juicy peach and mango flavors.

HARVEST

The 2019 harvest started off after a very wet winter with plenty of water in the soil. We had no need to irrigate vines until close to harvest time. The growing season was warm and mild with only a few really hot days. The wine's flavor was able to develop on the vine for an extended period of time resulting in powerful, balanced wines.

HISTORY

Clos Du Val, French for "small vineyard estate of a small valley," was founded in 1972 in the renowned Stags Leap District. The winery was first recognized for its Napa Valley Cabernet Sauvignon at the famed Judgment of Paris in 1976, establishing its place as one of Napa Valley's most iconic winery estates. Still family-owned today, Clos Du Val farms 350 acres of estate vineyards in the Stags Leap District, Carneros and Yountville appellations and continues to craft wines of balance and complexity, showcasing the fruit from the outstanding terroir on which our estate lies.