



TWOMEY

2017 SAUVIGNON BLANC

TASTING NOTES

APPEARANCE

Golden straw hues

AROMAS

Lively aromatics, mango, guava, a touch of ginger, apple and honey

PALATE Playful grassy element, candied Meyer lemon with anise

FINISH Tart lime, pithy grapefruit and bright acidity

AGEABILITY A “drink-while-it’s-hot” wine, but is enjoyable for 1 to 3 years if you happen to lose one in your cellar

PAIRINGS Halibut ceviche with fresh kumquat and jalapeño slivers

NOTES FROM THE VINEYARD

The 2017 vintage marked a return to the wet and wintry conditions we expect in the Mediterranean climate of Northern California, a much-needed reprieve from the drought of the past 4 years. This allowed vines to go fully dormant for an extended period of time - a good long sleep after years of running a marathon. The warm and mild spring provided a steady start to the growing season. From summer into the harvest season, we experienced significant heat spells with high temperatures staying above 100°F for many days on end. These events pushed the speed of maturation and ripening. Harvest arrived as quickly as it wrapped up, but the cool August nights let us pick in ideal conditions. The first bin of Sauvignon Blanc arrived at the winery on August 17 from our Calistoga Estate Vineyard, and the last bin came in on September 21 from our Merino Vineyard on the outskirts of Santa Rosa.

VINEYARD COMPOSITION

Napa County: 52%

Sonoma County: 48%

Merino Estate Vineyard

Twomey Healdsburg Estate Vineyard

Twomey Calistoga Estate Vineyard

Oakville Estate Vineyard

HARVEST DATES

August 17 - September 8, 2017

ALCOHOL 14.3%

AVERAGE BRIX 23.5°

AGING 5 months

Wood: 46%

Barrique: 31% of total vessels;

68% of wood

Puncheon: 13% of total vessels;

29% of wood

Drums: 12%

Tank: 42%

Concrete Barrel: >1%

RELEASE DATE

April 28, 2018