

The SHEPHERD

2016 SAUVIGNON BLANC



The Wine: The Truchard have been farming land in Carneros for over 40 years. This wine is a reflection of times past when Carneros (Spanish for “Ram or Sheep”) was primarily pasture lands and wines were made in a field blend. This estate red is a compilation of varieties that truly expresses the diversity of soils and climates found on the vineyard.

Vintage: The 2016 vintage was another early harvest, similar to 2015. A mild winter with average rainfall provided some drought relief; but bud-break still came 2-3 weeks earlier than normal. Warm spring weather allowed for good berry set and a slightly below average crop. Moderate summer temperatures easily brought the fruit to full maturity. The wines of 2016 have intense aromas and flavors; with nice acidity and balance.

Harvest: September 28 • 23.8 °Brix • 3.32 pH • 7.0 g/L TA

Winemaking: All of the fruit was picked cold and whole cluster pressed. The juice was clarified and slowly fermented in stainless steel tanks. After fermentation the wine remained in tank on the lees (sur lie) for an additional 3 months. This wine was bottled in February 2017.

Wine Analysis: 13.9% alcohol • 3.35 pH • 6.5 g/l TA

Tasting Notes: Aromas of Key lime and gooseberry; with hints of passion fruit and jasmine. The mouth is crisp and clean; with bright flavors of lemon zest, guava, and lychee. Firm acidity provides a zesty finish of citrus, mineral, and spice.

Release Date: April 1, 2017

Cases Produced: 551 cases

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