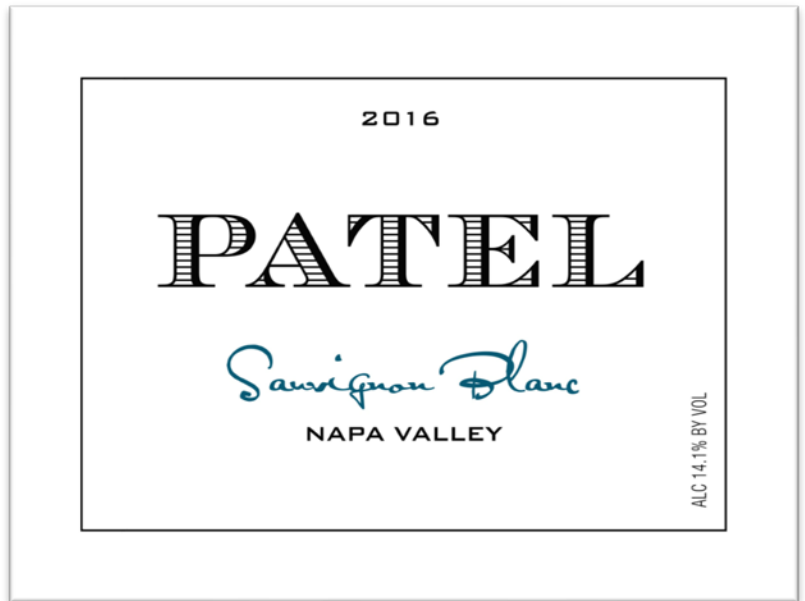


PATEL

NAPA VALLEY

Vintage: 2016
Varietal: Sauvignon Blanc
Appellation: Napa Valley
Aging: 14 months in
100% New French Oak
Bottling: March 1, 2018
Production: 125 cases
Release Date: Spring 2018
SRP: \$60



Tasting Notes:

"An elegant wine with aromatics of sweet white flowers, this expression of Sauvignon Blanc is powerful, and anything but typical. Barrel fermentation and aging lends a touch of sweetness, textured mouthfeel and a dry finish, while weaving an intricate and seductive blend of herbs, ripe white peach, and a touch of pineapple. Aging for 14 months in 100% French Oak makes this Sauvignon Blanc rich and pleasing to the palate, with a smooth creamy texture balanced with a hint of spice and refreshing acidity."

~ Julien Fayard, Winemaker

Vintage Notes:

By late July the 2016 harvest was tracking along the lines of 2015 which was extremely early.

Unusually cool weather in August pushed harvest back to a more normal time frame and extended hang time considerably, providing a wide window in which to pick.

In the field, the crop was generous and clean, a stark contrast to 2015, where yields were tiny and further affected by sunburn and shrivel. The fruit coming off vineyards in the fall of 2016 was impeccable.

There were a few rain events during harvest, but their impact was not discernable to most producers. In general terms the 2016 wines have striking aromatic presence and nuance, with medium body, which suggests 2016 could be a vintage in which the *terroirs* of Napa Valley are nicely delineated.