



## VENGE 2015 JULIANA VINEYARD SAUVIGNON BLANC, NAPA VALLEY

Our 2015 Juliana Vineyard Sauvignon Blanc is the third vintage release from this vineyard. We treat this varietal much in the same way we treat Chardonnay, without the malolactic inducement, hence our bottling in a non-traditional Burgundy shaped bottle.

The wine begins with a pale hue and upon entry has wonderful tropical aromas of cantaloupe, pineapple, and watermelon layered with delicate floral notes of jasmine and narcissus, all coming through in the glass. The palate is backed up with freshness and generous, bright fruit of tangerine, white nectarine, mango, and honeysuckle. Mouthwatering, intense, viscous, and long on the finish. Cellared correctly this wine will provide 3 to 4 years of drinking pleasure.

### IN THE VINEYARD

Located in the warmer climes of Pope Valley, the vineyard is perfectly situated for a consistent growing season that leads to optimal ripening. This climate aids in the balancing of acidity and lifting tropical aromas in the fruit and thus, in the finished wine. The vines were carefully hand harvested and delivered cool to the winery.

### IN THE CELLAR

Once to the winery and weighted in, the grapes are traditionally whole cluster pressed and allowed to cold settle in a combination of stainless steel and concrete fermentation tanks. A slow, cold fermentation took place over 45 days, allowing the development of aromatics in the wine. Once primary fermentation completed, a cold settling was once again induced to prohibit secondary (malolactic) fermentation. Upon completion, the wine was moved neutral French Oak barrels. We here at Venge are light handed on the usage of French Oak keeping it to 100% used, neutral French oak on our Sauvignon Blanc. Ageing on the lees was employed to further develop refined richness and length of body to the mid-palate, while keeping the wine clean and fresh. The 2015 vintage did not undergo any malolactic fermentation. Bottled unfiltered.



95% Sauvignon Blanc  
5% Sauvignon Musque  
0.80 g/100mL T.A.,  
3.36 pH,  
14.2% Alc.

400 Cases Produced