

Animo

2015 HERITAGE SAUVIGNON BLANC | NAPA VALLEY

Grape Variety

100% Sauvignon Blanc

Vineyard

In 2006 Michael Mondavi Family Estate acquired Sauvignon Blanc vine cuttings and propagated a new planting. The cuttings came from Oakville's ToKalon vineyard known as the oldest surviving Sauvignon Blanc in North America. The original vines trace their lineage directly to Château d'Yquem, arriving in California in the 1880's through Charles Wetmore who was the head of the California State Viticultural Commission at the time. When the new vineyard was created, Michael Mondavi Family Estate selected the same root stock and trellising used in the 19th century to further preserve the historical method of grape growing and the remarkable living history of the plant genetics.

Vintage notes

Despite 2015 being a drought year, the Napa Valley received spring rains which replenished the soil moisture content and allowed for a successful start to the growing season. As the year developed, grape growers noted that it was the smallest crop many could remember. Brief heat spikes in late August pushed ripening forward and the grapes came into the winery earlier than the average year showing a good level of acidity.

Winemaking

On average, the small vineyard selection yields enough of these treasured grapes to produce between six and eight barrels. 2015 was a shy year and there were just enough grapes to craft six barrels. The grapes were hand-harvested and gently pressed before being transferred to a tank where the wine settled overnight. The following morning, the juice was transferred into six French oak barrels and inoculated to commence fermentation. The wine was stirred one to two times per day depending on the evolution of each barrel. At the end of fermentation, the barrels were carefully placed into the cellar where the wine aged for approximately nine months before bottling.

85% Used French Oak, 15% New French Oak

Tasting Notes

The wine is electrifying and fresh. Firm white nectarine and mangos, lime zest, fresh passionfruit are intertwined with an aspect of remarkable minerality and broken quartz throughout the entirety of the wine. A firm texture, electric with a clean yet slightly creamy finish.

6.9 g/l total acidity; 3.20 pH;

14.4% alc. by vol.

SRP: \$65.00

Production: 132 Cases



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