

THE
LOST
CHAPTERS
SAUVIGNON BLANC

VINTAGE: 2020

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APPELLATION: NAPA VALLEY

TASTING NOTES

A CLASSIC COMBINATION OF 75% SAUVIGNON BLANC AND 25% SEMILLON WITH BODY, GRACE AND POWER. THE PALE STRAW COLOR SETS THE STAGE FOR THE ELEGANT, EXPRESSIVE VARIETAL CHARACTER TO COME. THE NOSE IS FILLED WITH LIME, CITRUS AND QUINCE AROMATICS SUPPORTED BY FRAGRANT FLORAL AND MINERAL NOTES WITH A SUBTLE HERBAL ACCENT. THIS LEADS TO A CITRUS DRIVEN PALATE FRAMED WITH A SENSE OF FLINTY MINERALITY AND ENTICING ACIDITY. THE INTERWOVEN FINISH CARRIES THE DELIGHTFUL FRUIT AND FRESH ZEST OF THE PALATE. SAUVIGNON BLANC ENHANCES THE BRIGHT, FRESH CHARACTER TO COMPLEMENT THE RICH, SUPPLE TEXTURE OF THE SEMILLON.

WINEMAKING NOTES

THE PRESS JUICE WAS SEPARATED FROM THE SKINS AND TRANSFERRED TO STAINLESS STEEL TANKS TO BEGIN FERMENTATION. THE PARTIALLY FERMENTED JUICE WAS THEN RACKED INTO FRENCH OAK BARRELS (20% NEW, 50% ONE YEAR) THAT WERE COOPERED SPECIFICALLY FOR THESE VARIETALS. THE WINE PROCEEDED TO DRYNESS ON THE LEES AND WAS STIRRED FOR 10 MONTHS. TO PROTECT THE FRESHNESS AND BALANCE, NO SECONDARY MALOLACTIC FERMENTATION WAS ALLOWED. 14 MONTHS IN BARREL FOLLOWED TO ALLOW PROPER EVOLVEMENT BEFORE BOTTLING.

WINEMAKERS: PAUL SCOTTO, MITCH COSENTINO

ALC 13.5% pH 3.13 RS 0.06 (VERY DRY) TA 0.63%

