

NADIA



2016 NADIA Sauvignon Blanc

Technical Details:

Appellation: Santa Barbara County

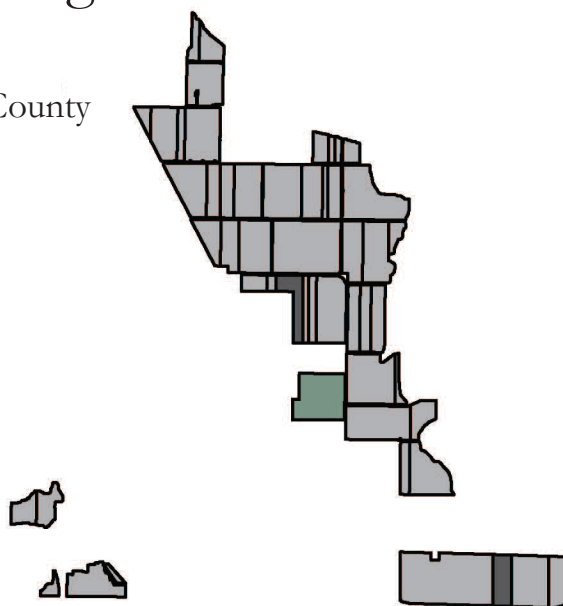
Harvest Date: 9/2 - 9/7/16

Brix at Harvest: 22.0°

Alcohol: 13.30

pH: 3.43

Production: 950 cases



Growing Season: 2016 was a very ideal growing season with marked difference to that of 2014. The vineyard experienced cooler temperatures which translated into below average yields. Unlike most years, the vines did not require adjustments in the crop level to balance the crop load. We also continued to retrofit the existing trellis system with cross arms that allowed the canopy to intercept more light while at the same time ameliorating the fruit zone microclimate. Fruit on the vine was showing good tannic structure, crisp acid, and bright color which translated into expressive and interesting wines.

Vinification: The wine was whole cluster pressed, chilled and then settled for 24 hours. It was then racked off the lees and fermentation began. The wine was cold fermented in stainless steel tanks for 6 weeks to increase aromatics. To keep the crisp nature of this variety, the wine did not go through malolactic fermentation.

Barreling: Our NADIA Sauvignon Blanc is aged in a combination of stainless steel and neutral french oak. 80% of the wine stays in stainless steel for the 6-month aging period, while the remaining 20% moves into small neutral French oak barrels to add richness and complexity.

Tasting Notes: Mango peel aromas waft from the glass weaving through a redolence of tropical kiwi and night blooming jasmine. On the palate, cooked stone fruit and zingy key lime notes are softened by hints of dried field grass. A refreshing mineral-driven backbone is balanced by weight and texture imparted by 20% aging in neutral French Oak, while the remainder aged in stainless steel.

