

PEJU

NAPA VALLEY

2019 SAUVIGNON BLANC *Napa Valley*

In 1983, with dreams of raising their young family on a farm, Tony and Herta Peju bought thirty acres of vines in the famed Rutherford district of the Napa Valley. Since then, the Peju family has maintained a meticulous focus on the land, fostering sustainable and environmental consciousness across their five estates. Still family-owned and operated with daughters Lisa and Ariana at the helm, Peju Winery is an integral piece of the Napa Valley landscape.

VINTAGE

The beginning of the 2019 growing season was defined by copious rainfall. The long, warm summer saw very few extreme heat events, with foggy mornings setting the stage for vibrant and expressive wines. The long, relatively mild finish to the season, not without its moments of unpredictability, helped to preserve freshness and finesse in the fruit with abundant hang time teasing out great color, structure and soft tannins.

WINEMAKING

To add complexity and depth to our Sauvignon Blanc our vineyard team harvests in three stages of flavor development, picking the fruit at varied levels of ripeness. After pressing, the juice is cold fermented in stainless steel tanks to retain bright acidity and preserve fresh aromatics.

TASTING

Star bright in color, the 2019 Sauvignon Blanc has great intensity on the nose with notes of white peach, passion fruit and elderflower and features an incredibly rounded richness on the palate. Its clean lines and crisp acidity contrast with juicy tropical flavors of pineapple, guava, honeydew melon and candied lime.



ALCOHOL: 13.8%
TA: 7.3 g/l
PH: 3.14

APPELLATION: *Napa Valley*

AGING: *100% Stainless Steel*

CELLARING: *Enjoy Now Through 2022*

VINEYARDS: *Tess, Persephone*

HARVEST DATE: *August 2019*

WINEMAKER: *Sara Fowler*

COMPOSITION: *100% Sauvignon Blanc*

BOTTLING DATE: *February 2019*

PRODUCTION: *8,100 Cases*

RELEASE DATE: *March 2020*