



2020 CASPAR ESTATE SAUVIGNON
BLANC TASTING NOTES

WINEMAKER	Julien Fayard
CERTIFICATION	Certified 100% Organic by CCOF
AVA	Napa Valley, California
BLEND	100% Sauvignon Blanc
HARVEST	August 21, 2020
AGING	Fermented in stainless steel (60%) and new oak Ermitage (40%)
YEAST	Alpha Yeast and DV 10
PRODUCTION	92 Cases
BOTTLED	January 2021

Tasting Notes:

The 2020 vintage of Caspar Estate Sauvignon Blanc, grown in our 13-acre hillside vineyard just above the Rutherford Bench in Napa Valley, is a true expression of both hillside terroir and traditional winemaking methods. Pale gold in color, this 100% Sauvignon Blanc greets the nose with Herbes de Provence, fresh cut grass, and tangy kiwi. On the palate, the steel-tank fermentation brings forward classic notes of grapefruit that mingle with flint and wet gravel, while the touch of new oak creates a lush, tropical fruit creaminess on the finish. Enjoy this wine with Warm Spinach Salad with Goat Cheese, Scallops with Citrus Butter or a Salmon Eggs Benedict.

Vintage Notes:

The 2020 season will be remembered as historic. In Napa, a warm, dry winter didn't give way to rain and cold weather until the end of March. The mild spring season gave us a great early start, while summer brought very cool mornings and very warm days. While the 2020 Napa Valley harvest proved to be challenging, it is not without the hints of brilliance that define this magical area, and the story of this vintage will continue to unfold over the years to come.



CASPAR ESTATE