



## 2019 ESTATE SAUVIGNON BLANC TASTING NOTES

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| WINEMAKER  | Julien Fayard  |
| ORGANIC    | Certified Organic by CCOF                                |
| AVA        | Napa Valley, California                                  |
| BLEND      | 100% Sauvignon Blanc                                     |
| HARVESTED  | September 2, 2019  |
| MACERATION | Pressed same day whole cluster,<br>Aged 5 months on lees |
| YEAST      | Alpha Yeast and DV 10                                    |
| PRODUCTION | 77 Cases   |
| BOTTLED    | January 20, 2020   |

The 2019 growing season began with heavy rains in March and April, which cultivated robust cover crops that organically enriched the soil with an abundance of nutrients. Harvest began in mid-August with a brief heat spike that growers, vineyard managers and their crews expertly handled. Two days of light rain in mid-September prompted some growers to trim their canopies to increase air flow around ripening fruit. The mild finish to the season, which is ideal for grape growers and winemakers alike, has helped to preserve freshness and finesse in the fruit and will surely contribute to what will shape up to be a memorable vintage.

This is our second release of Caspar Estate Sauvignon Blanc, with 100% of grapes grown on land that's been in our family since 1960's. The 2019 vintage is pale yellow in color, clear, and brilliant in the glass. Aromas of guava, peach, and melon capture your nose, with hints of white flowers and fresh straw pulling it all together. On the palate the wine is loaded with guava and peach flavors with just a brush of fresh citrus. The mouth feel is rich and satisfying, yet still refreshing, with a long finish that you can taste for minutes at a time. This is a perfect wine for grilled shrimp, sea bass, and all of the salads that go along with spring and summer!

## CASPAR ESTATE

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