

# THE VOICE

SAUVIGNON BLANC,  
OAKVILLE SINGLE VINEYARD,  
NAPA VALLEY, 2018  
(Abigail's BATCH #12)

Crafted from a single vineyard in the iconic district of Oakville in Napa Valley. The Sauvignon Blanc grapes used to craft this wine were meticulously hand-picked and sorted to guarantee that only the finest grapes will make this batch. We named Batch #12 after our friend Abigail. A leader, a mentor and a New Yorker with a strong vice for Sauvignon Blanc.

## 2018 VINTAGE

A winemaker's dream vintage. Consistent growing conditions and cooler temperatures allowed the grapes to slowly mature in 2018. Harvest across Napa Valley was generous with above average yields and high-quality fruit.

## VINEYARD & OAKVILLE

Our USDA Certified Organic single vineyard is located North West of Oakville, on the foothills of Mayacamas mountains. Although Oakville is synonyms for Cabernet Sauvignon, there is a tiny bit of Sauvignon Blanc planted, thanks the pioneer winemaker Robert Mondavi who first introduced the varietal to Oakville in the 1960's.

Small in acreage, Oakville district is home to some of the World's famous American and Napa Valley wineries: Opus One, Groth, SilverOak, Heitz Cellars, Harlan, Far Niente, Nickel & Nickel, Bond...

## TASTING NOTES

*"Rich and succulent, with lanolin and fresh ginger accents to the citrus and peach flavors at the core. The vibrant acidity on the finish is refreshing and introduces a note of grapefruit zest."*

*-Wine Spectator*

- 100% Sauvignon Blanc – 100% sustainably farmed
- Harvest: August 29<sup>th</sup> – September 6<sup>th</sup> 2018
- Fermented in barrel with natural yeast
- 7 months in barrel: 9% Acacia wood barrel, 41% French Oak, 50% Concrete egg
- 336 cases handcrafted – Low Sulfites
- Release Date: January 21<sup>st</sup>, 2020
- Drink now through 2024
- BevVeg Certified Vegan

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