



YAO FAMILY WINES

NAPA CREST

2017 Napa Valley Sauvignon Blanc

TASTING NOTES:

Beautiful, soft gold color. The nose is complex and shows layers of fruit flavors. Aromas lead with melon, fig and fresh pear. There is a floral note of gardenia with citrus rind. The texture is crisp and shows the mouthfeel of Semillon. The wine cleans the pallet and finishes refreshing. This Sauvignon Blanc is drinkable now, and will drink nicely for 3+ years. This wine shows classic Napa Valley providence from the heart of Oakville.

WINE FACTS:

- **Vineyards:** This wine comes from Oakville and St. Helena. We hand tend all vines in each individual vineyard block. Napa Valley has more diversity in soil composition than all of France.
- **Harvest:** Early September 2017. Grapes were harvested at an average of 24°Brix. 2017 was an early year with late season warming trends.
- **Winemaking:** All of our fruit is hand sorted and whole cluster pressed. The Sauvignon Blanc is tank fermented and does not undergo ML fermentation. The Semillon is fermented in Neutral oak barrels and allowed lees contact. Native yeast is used with only small lots conducted using cultured cold fermentation isolates.
- **2017 Blend:** 92% Sauvignon Blanc, 8% Semillon
- **Cooperage and Aging:** Sauvignon Blanc see Stainless Tank only, Semillon neutral oak puncheons, 4 months, sur-lee.
- **Bottling:** March 26, 2018. 352 cases produced.
- **Final bottling technical information:**
 - pH: 3.41
 - TA: 6.7 g/L
 - Alcohol: 14.2 %
- **Release date:** April 1, 2018

