



YAO FAMILY WINES

NAPA CREST

2018 Napa Valley Sauvignon Blanc

TASTING NOTES:

Beautiful soft gold color. The nose is complex and shows layers of exotic fruit flavors. Aromas lead with melon, fig and fresh pear. There is a floral note of gardenia with citrus zest. The texture is crisp and captures 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 in mid-Napa Valley.

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:** September 2018. Grapes were harvested at an average of 24°Brix. 2018 was a later harvest year with nice long hand-time.
- **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.
- **2018 Blend:** 92% Sauvignon Blanc, 8% Semillon
- **Cooperage and Aging:** Sauvignon Blanc sees Stainless Tank only, Semillon neutral oak puncheons, 4 months, sur-lee with Battonage.
- **Bottling:** March 19, 2019. 610 cases produced.
- **Final bottling technical information:**
 - pH: 3.41
 - TA: 6.7 g/L
 - Alcohol: 14.2 %
- **Release date:** April Fools' Day 2019!!

