

2016 SAUVIGNON BLANC

napa valley



In 1983, with dreams of raising their young family on a farm, Tony and Herta Peju bought thirty acres of vines in the famed Rutherford district of the Napa Valley. Since then, the Peju family has maintained a meticulous focus on the land, fostering sustainable and environmental consciousness across their five estates. Still family-owned and operated with daughters Lisa and Ariana poised to take the helm, Peju Winery has become an integral piece of the Napa Valley landscape.

VINEYARD

Persephone Vineyard is our 350-acre estate in the heart of Pope Valley, a largely undiscovered grape-growing region in the northeast corner of Napa Valley. The ranch is planted with 130 acres of vines, which includes our Bordeaux grape varieties as well as Zinfandel, Sauvignon Blanc, and Chardonnay. At nearly 1,000 feet elevation, the area is characterized by wide temperature swings and little fog, which allows for a consistent growing season and produces fruit with rich, focused flavor, and a precise sense of place. Persephone is sustainably farmed, moving towards organic certification.

VINTAGE

The 2016 vintage was the fifth consecutive year that Mother Nature gifted Napa Valley with a nearly perfect growing season. The season started early with a warm winter and normal precipitation levels. Temperatures cooled down in late August allowing the remaining berries to develop intense and balanced fruit. The 2016 vintage produced a remarkably light yield resulting in a higher concentration of flavor in each berry. Our 2016 wines are showcasing to be increasingly aromatic, vibrant and lush.

WINEMAKING

To add complexity and depth to our Sauvignon Blanc our vineyard team harvests in three stages of flavor development, picking the fruit at varied levels of ripeness. After pressing, the juice is cold fermented in stainless steel tanks to retain bright acidity and preserve fresh aromatics.

TASTING

Blooming with aromas of white flowers and sweet grass, our 2016 Sauvignon Blanc pairs elegant floral notes with bright and zesty aromas of lime, pineapple and ripe pear. On the palate, lemon, tropical lychee and a pop of guava refresh with a long mineral finish. The wine's vibrant acidity makes it perfect to pair with fresh seafood or creamy ravioli.

APPELLATION
napa valley

COMPOSITION
sauvignon blanc

COOPERAGE
*97% stainless steel, 3%
neutral french oak barrels*

ALCOHOL
13.8%

TA
6.7 g/l

PH
3.07

HARVEST DATE
september 2016

BOTTLING DATE
march 2017

RELEASE DATE
april 2017

CELLARING
enjoy now through 2020

SRP
\$25 | \$300