

2015 SAUVIGNON BLANC

napa valley

PEJU
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, Syrah, 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

2015 saw early bud break, giving way to a cool spring and a generally even and warm growing season. Temperature surges during the final weeks of growth expedited harvest, making it one of the earliest harvests Napa Valley has ever had. With the drought enduring as a serious issue facing California, 2015 saw crop yields down by 15- 20%. Though there are challenges that come with low yields, there is also the benefit of a higher concentration of flavor in each grape. 2015 wines are showing to be increasingly complex with wonderful, fruit forward aromatics and stunning depth of flavor.

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

Our 2015 Sauvignon Blanc expresses the perfect balance of robust tropical fruit and fresh green florals. Light with refreshing acidity, the initial sip offers juicy flavors of orange blossom, passion fruit and papaya moving into flavors of vibrant melon and hints of grapefruit. With a fresh, clean finish this wine is the perfect pairing for salads, seafood and hot sunny days.

APPELLATION
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COMPOSITION
96% sauvignon blanc, 2% viognier, 2% orange muscat

COOPERAGE
12% neutral french oak, 88% stainless steel

ALCOHOL
13.5%

TA
3.4 g/l

PH
3.18

HARVEST DATE
august 2015

BOTTLING DATE
february 2015

RELEASE DATE
april 2016

CELLARING
enjoy now through 2018

SRP
\$25 | \$300