

Two Old Dogs

2013 Sauvignon Blanc

Winemaking Notes:

Using primarily stainless steel fermentation, the 2013 Two Old Dogs Sauvignon Blanc highlights mandarin oranges and pink grapefruit with floral, nectar, grassy and lemon curd flavors. Winemaker Michael Trujillo says, “This vintage shows a bit more grassy flavors in its youth, highlighting the herbal, green apple and pink grapefruit characters, but with a little time in the bottle will show the sweet fruit and tropical notes of the vineyard blend. As the wine breathes, it will evolve from fresh and racy to lush and creamy, and, as it ages in the bottle, the richer fruit flavors will become more evident.”

We find that this Sauvignon Blanc style is perfect with an array of light meals or appetizers. Try it with a plate of local fruit and cheese, BBQ'd oysters or crab cakes with a lemon aioli, a light summer salad of citrus and spicy greens. As the Sauvignon Blanc ages throughout the seasons it will develop from a crisp, refreshing sipping wine in the summer heat, to a richer, creamier food wine in the warmth of late autumn as the wine rounds out.

Vintage Notes:

2013 was an ideal growing season with a warm, dry spring and early maturing season, the Sauvignon Blanc bloomed, set and went through veraison two weeks early. Warmer days in the 80's and 90's and cool, foggy mornings throughout the summer allowed us to harvest fully mature grapes on September 5th, to achieve a crisp and fruity wine which matured earlier than normal on the vine.

Technical Data

Alcohol: 13.8%
Composition: 100% Sauvignon Blanc – 1/3 each clones 376, 530 and Sauvignon Musque
Appellation: Yountville, Napa Valley
Barrels: Stainless Steel
Vineyards: Mello Vineyard
Cases Produced: 550

