



2018 KEEVER Vineyards Sauvignon Blanc Napa Valley



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| <i>Release Date</i> | April 2019 – 460 Cases |
| <i>Release Price</i> | \$32 |
| <i>Appellation</i> | Napa Valley |
| <i>Winemaking Team</i> | Bill and Olga KEEVER, Vintners Celia Welch, Winemaker |
| <i>Varietal Composition</i> | 100% Sauvignon Blanc |
| <i>Alcohol</i> | 14.2% alcohol |
| <i>Cooperage</i> | 42% French Oak, 58% Stainless Steel |

Tasting Notes

Fresh, bright lemon zest, fresh pineapple and white floral notes lift from the glass of this bright, clean Sauvignon Blanc, which a very subtle hint of vanilla and caramel add balance and complexity. On the palate, the texture is both crisp and juicy, again showing ripe fruit character in this multi-faceted expression of Sauvignon Blanc. True to the KEEVER style, the wine displays a balanced acidity paired with a crisp, dry finish, and stands alone as gracefully as it pairs with lighter-style meals.

The fruit for this Sauvignon Blanc was grown both on the KEEVER Estate Vineyard in Yountville’s western hills and on the Jonquil Ranch, located in the dry eastern soils of Napa Valley. The fruit was hand-harvested and gently pressed, then fermented in a combination of French oak and stainless steel barrels. The wine was left on the lees for approximately six months with biweekly battonage before bottling in March 2019. – Celia Welch