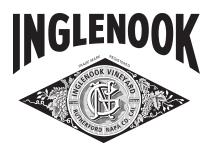


| Appellation: | Rutherford, CA |
|------------------|----------------------|
| BLEND: | 100% SAUVIGNON BLANC |
| Vineyard: | Tank House |
| CASE PRODUCTION: | 350 |
| Ассоног: | 14.4% |
| Release Date: | June 2014 |



2013 INGLENOOK SAUVIGNON BLANC

ABOUT THE WINE

The 2013 vintage marks the debut of Inglenook Sauvignon Blanc. This property, best known for its Cabernet Sauvignon, has always had small amounts of white varietals, primarily dedicated to the creation of Blancaneaux, our estate's premier white wine. In 2011, we grafted Sauvignon Blanc onto a selection of Petite Syrah vines, since experimentation over the years revealed that this vineyard lot was able to produce a Sauvignon Blanc very floral and unique in character.

VINTAGE

2013 was one of the driest growing seasons on record, yet despite a lack of precipitation, the vines developed an unusually large crop with a lot of vine vigor that required thinning on multiple occasions. By late summer, it was apparent the fruit was going to be of very high quality, in part due to the excellent conditions the year before. In fact, our Sauvignon Blanc had reached full phenolic development and optimal ripeness by August, so we harvested at that time, weeks earlier than the previous years. The extra work required of this vintage paid off by delivering perfectly balanced fruit with great textural dimension and very pure aromatics.

WINEMAKING NOTES

In order to show off the pure aromas of the grapes, we fermented and finished this wine entirely in stainless steel this vintage, but discussed that we might experiment with barrel aging in the future is the vintage called for it. To further demonstrate the integrity of this fruit, we used only the first pressing of juice in order to preserve the crisp, natural acidity and complex fragrance inherent in this selection.

TASTING NOTES

The 2013 Inglenook Sauvignon Blanc is beautiful and elegant, with a bouquet that reveals a tapestry of citrus flavors as well as pineapple, white peach, honey and rose. Its ripe, sweet palate reveals an underlying acidity creating an ideal balance of volume and vibrancy. While the acidity is persistent, the tropical fruit and honey notes blossom and linger on the palate.