

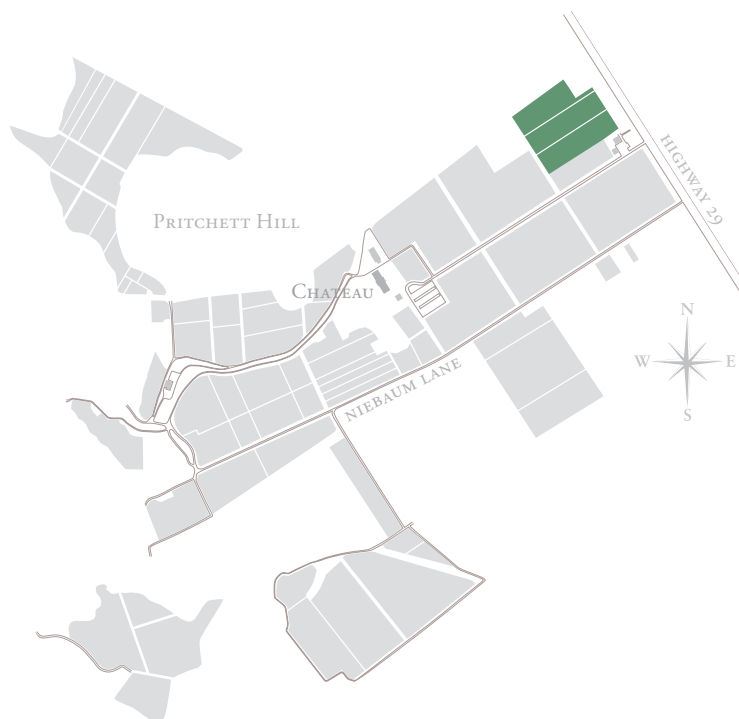
2015 SAUVIGNON BLANC

VINTAGE NOTES

The 2015 growing season was the perfect mix of hot and dry in Rutherford, Napa Valley. Inglenook began the Sauvignon Blanc harvest while the grapes had high acidity. Harvest took a short pause to allow parts of the Tank House block to develop further in ripeness. The acidity remained during the pause despite the heat, which allowed the complexity to develop. The unusual combination of intense fragrances and concentration of ripe fruits along with the high acidity brings a unique profile to the third release of Inglenook's Sauvignon Blanc.

WINEMAKER'S TASTING NOTES

Vibrant citrus scents of Meyer lemon, tangerine, and lime zest are captured on the nose, along with floral citrus blossoms and a fresh mineral character. At first blush, there's roundness on the palate. Then, its natural acidity grows and lends brightness to luscious flavors of white peach, pear, and pineapple before tropical notes of lychee and guava give way on the long, lingering finish.



- APPELLATION:**
RUTHERFORD, CA
- BLEND:**
100% SAUVIGNON BLANC
- VINEYARD:**
TANK HOUSE
- ALCOHOL:**
13.6%
- REGIMEN:**
100% STAINLESS
- RELEASE:**
JULY 2016

Founded in 1879 by Gustave Niebaum, INGLENOOK remains the crown jewel of the Napa Valley under the stewardship of the Coppola family.

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