

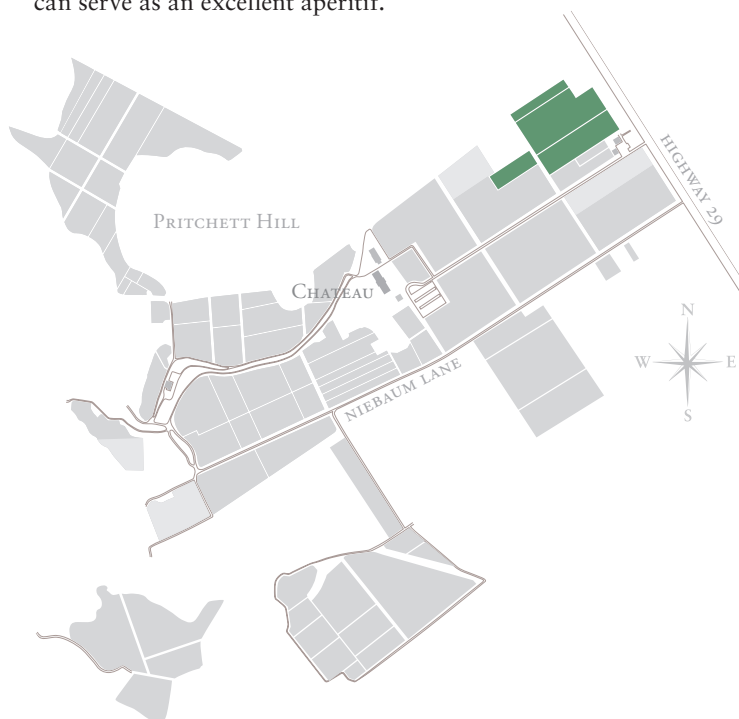
2016 SAUVIGNON BLANC

VINTAGE NOTES

A winter with average rainfall followed three years of drought, providing ample soil moisture to kick off the 2016 growing season. Early spring was warm, triggering rapid, healthy canopy growth. Typical late-spring temperatures and limited rainfall reduced the risk of frost during mid-May bloom, ensuring standard yields. June closed with warmer temperatures, slowing vine canopy growth at the ideal time. The Sauvignon Blanc harvest took place in optimum conditions during the final two weeks of August.

WINEMAKER'S TASTING NOTES

The 2016 vintage is the fourth release of Inglenook Sauvignon Blanc. For the first time, Semillon was used in blending, enhancing the wine's balance, body, and minerality. Fermented primarily in stainless steel drums, the wine benefited from a light touch of new and neutral French oak barrel fermentation, adding additional complexity. Aromatically, the wine expresses hints of lime zest, gooseberry, and pomelo. The palate reveals a balance of freshness and natural acidity, coupled with flavors of pear and white peach. This wine can serve as an excellent apéritif.



- APPELLATION:**
RUTHERFORD, CA
- BLEND:**
88% SAUVIGNON BLANC,
12% SEMILLON
- VINEYARD:**
TANK HOUSE
- ALCOHOL:**
13.6%
- REGIMEN:**
90% STAINLESS STEEL,
10% FRENCH OAK
- RELEASE:**
JULY 2017

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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