

2017 SAUVIGNON BLANC

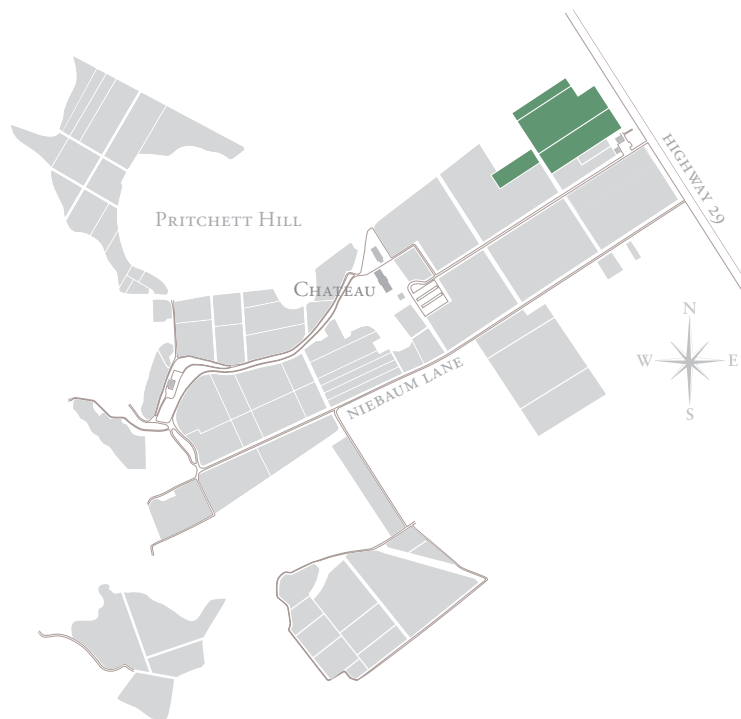
While the Inglenook Estate is perhaps best known for Cabernet Sauvignon, the lower portion of our Chateau vineyard, known as Tank House, has proven to be an exceptional site for growing white grape varieties. The sandy-clay loam soils in this area of the Estate have good water-holding capacity and underlying gravel for drainage, features that are critical for the development of both Sauvignon Blanc and Semillon.

VINTAGE NOTES

Winter and spring rainfall was bountiful, totaling nearly 50 inches. The flowering of Sauvignon Blanc at Inglenook was rapid, if slightly late, with full bloom occurring at the end of May. High mid-June temperatures put ripening back on track. Final ripening was uniform, and harvest was rapid, taking place between August 17th and August 30th.

WINEMAKER'S TASTING NOTES

With a pale gold hue, the 2017 Inglenook Sauvignon Blanc opens with fresh, subtle notes of lemon-lime zest, white peach, lemongrass, and citrus blossoms. A light touch of French oak adds structure and complexity to this surprisingly full-bodied, vibrant wine, which exhibits distinct minerality on the palate. The finish is highly aromatic with lingering freshness and a return of the citrus and white peach notes present on the nose.



APPELLATION:

RUTHERFORD,
NAPA VALLEY

BLEND:

100% SAUVIGNON BLANC

VINEYARD:

TANK HOUSE

ALCOHOL:

13.6%

BARREL REGIME:

8 MONTHS AGING **SUR LIES**
85% STAINLESS STEEL
10% NEW FRENCH OAK
5% NEUTRAL FRENCH OAK

BOTTLED:

APRIL 2018

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

WWW.INGLENOOK.COM

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