

MASON

2016 Napa Valley Sauvignon Blanc

Varietal:

100% Sauvignon Blanc

Appellation:

California:

90% Yount Mill
Vineyard, Napa Valley

6% Oak Knoll,
Napa Valley

4% Sonoma County

Alcohol: 13.9%

TA: 0.51g/100ml

pH: 3.45

RS: 0.25g/100ml

Mason Cellars has been creating classically styled, California wines in the Napa Valley since 1993. Our family prides themselves on the high-quality sourcing through long-term grower relationships and cultivating grapes on our own property. We've grown our collection by spending time in these vineyards, making wines true to their varietal character that you can enjoy on any occasion.

Vineyard Information:

A cooling ocean breeze and morning fog during the warm growing season make Napa Valley an ideal climate for our Sauvignon Blanc. The 2016 vintage saw earlier than normal bud break. The mostly moderate temperatures of Spring and Summer allowed our Sauvignon Blanc grapes to ripen slow and steady.

Winemaking:

Our perfectly ripe Sauvignon Blanc grapes arrived at our winery after an early morning harvest. Fermentation (non-malolactic) was carried out in 100% stainless steel at a cold 50°F to retain the beautiful aromatic qualities and crisp acidity of the Sauvignon Blanc grape. Lees aging (20%) and stirring 3-4 times per week brings texture to the final blend.

Tasting Notes:

Our Mason 2016 Sauvignon Blanc has lovely orange blossom, peach, citrus and boxwood floral aromas. Medium bodied and well-balanced with a round a juicy texture, the palate presents pear, peach and fresh tart apple flavors, complimented by a lingering, bright finish.

