

MASON

2017 Napa Valley Sauvignon Blanc

Varietal:

100% Sauvignon Blanc

Appellation:

Napa Valley

100% Yount Mill Vineyard

Alcohol: 13.9%

TA: 0.58g/100ml

pH: 3.37

Mason Cellars has been creating classically styled, California wines in the Napa Valley since 1993. We pride ourselves on 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 makes Napa Valley an ideal climate for our Sauvignon Blanc. These grapes are planted to a split trellis system where the leaves are pulled on the morning side, and left alone on the afternoon side which gives a nice mixture of green and gold colored fruit for different flavor profiles. These grapes were picked between 22.5° and 23° Brix.

Winemaking:

Our perfectly ripe Sauvignon Blanc grapes arrived at our winery after an early morning harvest. After being crushed and fermented for 30–35 days, 18% of wine was put down to stainless steel drums. The fermentation lees from the tank was distributed across these drums and stirred 3 times a week for 3 months. The wine was then blended and bottled. The cold fermentation accentuates the fruit and retains the beautiful aromatic qualities and crisp acidity of the Sauvignon Blanc grape. The lees contact texturally helps the mouthfeel and the finish.

Tasting Notes:

Our Mason 2017 Sauvignon Blanc has lovely grapefruit, gooseberry and fig overtones and a very pleasing mouthfeel. Medium bodied and well-balanced with a round, juicy texture, the palate presents pear, peach and fresh, tart apple flavors, complemented by a lingering, bright finish. We are very excited about this vintage and delicious wine.

2016 Vintage

TOP 100

Wines of 2017

Wine Spectator

