

MASON

2018 Napa Valley Sauvignon Blanc

Varietal:

100% Sauvignon Blanc

Appellation:

Napa Valley

100% Yount Mill Vineyard

Alcohol: 13.9%

TA: 0.62g/100ml

pH: 3.28

Cases: 7,462 12/750 mL

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 have 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. Grapes for the Mason Sauvignon Blanc are exclusively sourced from the Yount Mill Vineyard and are planted to a split trellis system. 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 22.4° and 23° Brix.

Winemaking:

Our perfectly ripe Sauvignon Blanc grapes arrived at our winery after an early morning harvest. After being crushed and fermented at a cool 50°F 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 were 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 2018 Sauvignon Blanc greets the nose with tropical fruit, figs, and honey. The palate offers creamy pear and fig flavors before giving way to a long, lingering, bright finish with hints of grapefruit. This wine is a stunner with extraordinary mouthfeel and texture.

