



TURNBULL
WINE CELLARS · NAPA VALLEY

2010 SAUVIGNON BLANC

Turnbull's 2010 Sauvignon Blanc has aromas of grapefruit, guava and melon. The wine exhibits bright fused fruit flavors balanced by a slight minerality. The wine is crisp and lively with medium body and a long lasting finish.

VITICULTURE

Our vineyards' temperate climate and restrictive soils are key ingredients in growing high quality Sauvignon Blanc fruit. We use viticulture practices that maximize fruit character and varietal intensity by optimizing sunlight and air circulation in the canopy. Our grapes are hand harvested in early morning to protect the delicate aromas in our Estate grown fruit.

Production:
1,200 cases

Retail Price:
\$18



WINEMAKING

Three successive picking passes help create the layering of flavors found in this wine. The first pass at 18–20 degree Brix brings bright acidity and mineral notes, the second pick at 21–24 degrees brix provides for the honeydew melon, citrus notes, ripe pear and crisp apple characters. The final over-ripe pick of Sauvignon Blanc (Musque clone) is gently crushed and soaked on skins over-night to enhance the tropical characters of guava and passion fruit.

All three selections are cold fermented at 52 degrees Fahrenheit until dryness (3–5 weeks). The wine is aged on its lees and stirred weekly to develop a luscious mouth feel.

THE RESULT

Bright and forward aromatics, delicate viscosity and crisp texture.

APPELLATION

Oakville, Napa Valley

ALC.

13.2% by volume

BLEND

100% Sauvignon Blanc

VINEYARD SOURCING

100% Turnbull Vineyard