

TURNBULL

2022

OAKVILLE
SAUVIGNON BLANC



"ONE OF MY FAVORITE WINES TO CRAFT (AND TO ENJOY), OUR OAKVILLE, NAPA VALLEY ESTATE SAUVIGNON BLANC IS NERVOUS ENOUGH TO BE INTERESTING, CRISP ENOUGH TO QUENCH, AND DELICIOUS ENOUGH TO THRILL. THE CRISP AROMAS AND FRESH FLAVORS ARE ENDLESSLY ENTICING." -PETER HEITZ, WINEMAKER

OUR STORY

Turnbull is rooted in the culture and history of the Napa Valley, making wines of exceptional quality in Oakville since 1979. At the core of our independently-owned business is our estate-grown fruit, which we carefully tend to from dirt to bottle. Our wines are crafted with integrity and without compromise, resulting in a portfolio of wines defined by its consistency of balance, structure, and depth.

WINEMAKING

We hand-pick our Sauvignon Blanc over three successive passes to create the distinct layering of flavor so beautifully expressed with each sip. We ferment and elevate this wine in 72% stainless steel tank, and 28% unlined concrete tank vessels for 9 weeks at 52°F. The resulting elevated on the lees for 6 months, with weekly bâtonnage. The choice to incorporate these two mediums ensures maximum extraction for crisp flavor and freshness, gorgeous aromatics, and luscious mouth feel.

VINEYARDS

In the vineyards, we focus on farming each vineyard to the highest quality. At the end of each vintage, we reflect on our practices, consider what Mother Nature handed us, and then challenge ourselves with the goal to push the bar even further in the next vintage. Each vineyard site lends its own voice and signature thumbprint of place to the resulting blend. The grapes for this wine come from our Turnbull Home Vineyard, located right behind our historic cellar, and our famed Fortuna Vineyard, situated upon the Oakville alluvial fan, which contributes unparalleled textural pleasure and vibrant fruit nuance.

VINTAGE NOTES

Affectionately called the "Tale of Two Vintages" among Napa Valley winemakers and vineyard managers, 2022 marks another fabulous year for Napa Valley. We started the 2022 vintage as usual, harvesting our white grapes in mid-August. Extreme heat in early September, followed by early rains hastened the initial picking of our reds. After these welcome rains, we enjoyed a longer, mild harvest season, allowing for even ripening and generous hang time on vine. The resulting age-worthy wines have perfect acidity, wonderful freshness, luxurious tannins, and exquisite fruit-forward aromatics.

TASTING NOTE

This aromatic and refreshing wines shows delicate aromas of white stone fruit blossoms, passion fruit, and a hint of wet flint. On the palate, the wine displays a soft entry with crisp acidity, adding structure and lift. Flavors of fresh white peaches couple with lemon zest and mineral notes to add complexity.

APPELLATION

Oakville, Napa Valley

ALCOHOL

13.0% by volume

VARIETAL BREAKDOWN

100% Sauvignon Blanc

VINEYARD SOURCING

68% Turnbull Home Vineyard
32% Fortuna Vineyard