

CLOISSONNÉ

VARIETAL/APPELLATION

Sauvignon Blanc , Napa Valley

TASTING NOTES

The nose blossoms with guava and grapefruit. The palate is crisp with stone fruit, Meyer lemon and spice. Bright and compelling.

VINTAGE NOTES

We had a very early harvest in California with average yields. Most of the fruit of this wine came from Calistoga which is the coolest area of Napa Valley. The coolness of the area allows us to pick ripe fruit that still has

great acidity. This wine is a pretty special bottling that really showcases the region.

PAIRING SUGGESTIONS

Crisp and clean. This wine pairs well with a wide range of foods including shell fish, pasta with lemon sauces or can be enjoyed on its own.

WINEMAKING NOTES

- Fermented cool in small jacketed tanks
- Minimal malolactic conversion allowed
- Aged for 8 months in stainless steel
- Bottled: April 7, 2017

CASES PRODUCED

728



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