

CLOISSONNÉ

VARIETAL/APPELLATION

Sauvignon Blanc , Napa Valley

TASTING NOTES

Aromas of orange blossom and fresh apple. The palate is crisp with stone fruit, apple and lemon peel. Bright and compelling.

VINTAGE NOTES

2018 was a cooler and later-harvesting year. 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 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 5, 2019

CASES PRODUCED

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