



BUONCRISTIANI

FAMILY WINERY



2011 NAPA VALLEY SAUVIGNON BLANC

The Buoncrisiani Brothers proudly present this vintage 2011 release of Napa Valley Sauvignon Blanc. Achieving our desired style and profile for this young program was accomplished through careful vineyard and clonal selection, proper maturity at harvest, and very specific handling of the juice on the gentle path towards bottling.

Harvest timing was essential, allowing for full flavor development and phenolic maturity in the skins of the Sauvignon Blanc berries. Once the desired flavors were at their peak, the fruit was hand harvested in the early cold morning and gently whole-cluster pressed. The juice was then slowly fermented by both native and specially selected yeast in a combination of small stainless steel drums and French oak barrels. Upon dryness, barrel stirring of the lees commenced to increase the complexity of the aromas and mouthfeel. Malolactic activity was suppressed so as to preserve the true Sauvignon Blanc aromas and flavors and maintain the crisp acidity in the finish. The multiple barrel and stainless steel components were then blended and bottled after 6 months of sur lie aging.

Complex aromas of lemon zest, ripe ruby grapefruit, jalapeno jam, orange sherbert, floral muscat, vanilla, and lemon cream pie entice the senses. On the palate, a creamy texture leads the way to layered flavors of mango, green melon, nectarine, key lime pie, honeysuckle and vanilla wafer. Zesty citrus flavors, tropical fruit and ultra bright acidity linger in the crisp and clean finish.

VARIETY 100% Sauvignon Blanc

APPELLATION Napa Valley

CLONES 63% Clone 1, 22% Clone Musque, 10% Clone 376, and 5% Clone 7

FERMENTATION 35% Stainless Steel Drums, 15% New French Oak Barrels, 50% Neutral French Oak Barrels

AGING 6 months Sur Lie Barrel Aged

CASES PRODUCED 304

WINEMAKER Jay Buoncrisiani

