

2018 INGLENOOK SAUVIGNON BLANC

While Inglenook is perhaps best known for Cabernet Sauvignon, the lower portion of our Chateau vineyard, known as Tank House, has proven to be an exceptional site for growing white grape varieties.

The sandy-clay loam soils in this area of the estate have good water-holding capacity and underlying gravel for drainage, features that are critical for the development of both Sauvignon Blanc and Semillon.





2018 Vintage Notes:

The 2018 vintage will be remembered as one with a generous crop of excellent quality. Well-timed precipitation in March and April ensured an ideal start to the growing season. Budbreak was late, helping to avoid frost damage, and initial shoot growth was slow but very steady. Bloom occurred in late May, with no water stress and moderately warm temperatures, leading to a desirable fruit set for all Sauvignon Blanc blocks. All fruit was harvested from August 24th through September 3rd.



Winemaker's Tasting Notes:

The 2018 Inglenook Sauvignon Blanc displays intense, fresh aromas of gooseberry, honeysuckle, and lemon zest. Adding further complexity on the palate are flavors of white peach and pear, which are brought into focus by the balanced acidity. There is a distinct energy and a varietal dynamic that are anchored by the minerality and finely delineated mouthfeel of this classic expression of Sauvignon Blanc.

Appellation: Rutherford, Napa Valley

Blend: 89% Sauvignon Blanc, 11% Semillon

Vineyard: Tank House

Alcohol: 13.6%

Barrel Regime: 8 months aging sur lies, 84% Stainless Steel, 9% New French Oak

7% Neutral French Oak

Bottled: April 2019



JAMES SUCKLING 92 POINTS

Aromas of dried peaches, apples and lemons.

Hint of fennel. Medium to full body.

White peaches on the palate. Flavorful finish.

Refreshing. Drink now.

Also: Wine Spectator - 90 Pts, Wine Advocate - 90 Pts.







