

TEADERMAN VINEYARDS

SAUVIGNON BLANC

OAKVILLE

2 0 1 2

TASTING NOTES

Teaderman Vineyards 2012 Sauvignon Blanc, grown on our estate in the heart of Napa Valley's Oakville American Viticultural Area, represents one of the most distinctive Sauvignon Blanc vintages on record. Delicate peach, apricot and Meyer lemon open on the nose, accented with intriguing floral hints. On the palate, notes of vanilla, smoke and honey from aging in French oak balance the bright fruit and carry over a long, creamy finish. This wine is delightful with oysters on the half-shell. Crisp acidity also makes it a favorite partner for cheese plates, as well as main courses with grilled salmon or roasted vegetables.

100% Sauvignon Blanc

VINEYARD

This is a single-vineyard wine sourced from our 14-acre estate in the renowned Oakville region of Napa Valley. The vineyard lies on the valley floor where it enjoys cool morning fog and the riparian influence of nearby Conn Creek. A gravelly streak runs through our property, giving us a diverse mix of gravelly and clay loam soils. The vines are dry-farmed for the first part of the growing season and then drip-irrigated following veraison. We manage our cordon-trained vines block by block, and harvest every row at peak ripeness early in the morning.

VINTAGE

The 2012 growing season in Napa Valley was unusual, with a very wet winter and rains that continued into early summer. Cool temperatures prevailed through much of the season, and harvest was one of the latest on record. Grapes in Oakville, a slightly reduced crop, experienced slow, steady ripening. Bright, crisp acidity from cool conditions makes 2012 another standout vintage for Sauvignon Blanc.

WINE MAKING

After gentle hand harvest, we press the Sauvignon Blanc grapes as whole clusters in our membrane press. We then allow them to cold settle in a stainless steel tank, where fermentation begins. When the wine reaches 16°Brix, we transfer it into barrels (20% new French oak) to finish fermenting. The wine ages on its yeast lees for nine months with *batonage* (hand stirring) during the first four months to re-suspend the lees and encourage a creamy texture.

Wine analysis 0.70% total acid, 3.24pH and 14.2% alcohol, by volume

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Varietal:

100% Sauvignon Blanc

Aromas and Flavors:

Peach and apricot
Fig
Meyer lemon
Vanilla, smoke, honey

Analysis:

Total acid: .70%
pH: 3.24
Residual Sugar: Dry
Alcohol: 14.2%

VINEYARDS

100% estate-grown at Teaderman Vineyards in the Oakville AVA of Napa Valley

VINTAGE

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WINE MAKING

Hand harvest in the early morning hours

Whole-cluster press

Cold settling and fermentation in stainless steel

Transfer to barrels at 16°Brix (20% new French oak) to finish fermentation

Aging on the yeast lees for nine months, with batonage for the first four

Gentle filtration

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~80 words

Teaderman Vineyards 2012 Sauvignon Blanc, from the heart of Napa Valley's Oakville American Viticultural Area, represents one of the most distinctive Sauvignon Blanc vintages on record. Aromas of delicate peach, apricot and Meyer lemon carry over the long, creamy palate. Notes of vanilla, smoke and honey from aging in French oak balance the bright fruit. Crisp acidity and medium body allow this wine to stand up beautifully to a great variety of cheeses, as well as oysters and grilled salmon.

~40 words

Teaderman Vineyards 2012 Sauvignon Blanc, from the heart of Napa Valley's Oakville American Viticultural Area, displays delicate peach, apricot and Meyer lemon character. Notes of vanilla, smoke and honey from aging in French oak balance the bright fruit.

~20 words

Teaderman Vineyards 2012 Sauvignon Blanc displays delicate peach, apricot and Meyer lemon character with hints of vanilla, smoke and honey. Perfect with oysters or salmon.