



2010 Sauvignon Blanc

St. Helena and Oak Knoll

Crocker & Starr 2010 Sauvignon Blanc is the product of Pam's unparalleled approach to capturing the pure ripe juice of this savage variety! The design of this Sauvignon Blanc was planted over a decade ago. Soils and climates specifically chosen to grow the attributes we love about this grape and wine. The result is a juicy, ripe and balanced white wine that hits the hedonistic spot.

Appellation: St Helena and Oak Knoll

Composition: 100% Sauvignon Blanc

Fermentation: 100% whole cluster pressed. Barrel fermented in 95% stainless steel barrels, 5% new French oak barrels. Aged on the lees for increased richness and intensity until April.

Production: 348 cases

Vintage Notes: Vintage 2010 welcomed the return of rainfall and the end to three dry years. The summer brought cooler than normal temperatures, where constant vigilance and rigorous canopy management averted mildew or pest problems. Heat spikes hit Napa Valley in early September which required growers to drop sunburned fruit before harvest. The rest of fall up until harvest was mild and thus developed good concentration of flavors across all varieties. Yields were low. Very low.

From the House Palate: "Napa Valley Style" is captured in our Sauvignon Blanc that is grown and hand tended in the Crocker Vineyard and the Hyde Las Trancas Vineyard. Fresh and forward aromas of spring bouquet flowers, freesia, lime and nectarine. The entry bursts with ripe peaches/nectarines, layered with lime and minerals. Crisp and rich with a long finish. — capturing the alluring characters. Cheers to Sauvignon Blanc!