



2015 ADAMVS SAUVIGNON BLANC

VINTAGE

The 2015 growing season provided for another impeccable vintage at ADAMVS. Low rainfall and a generally warm winter set the stage for early bud break at the Estate. Crop levels were lower than average due to dry conditions as we endured the fourth year of drought in a row. Low vigor in the vineyard produced small berries with concentrated flavors, and thus the 2015 wines are aromatic with a sauve texture that lends the wines great finesse and balance.

SENSORY

The 2015 ADAMVS Sauvignon Blanc has vibrant aromas of white peach, ruby grapefruit, and honeysuckle. Seductive, perfumed notes of nectarine and pear blooms elevate the senses. The expressive palate offers complexity and a rich, crème brûlée-like texture. This Sauvignon Blanc bears great sophistication, steely minerality, and a long, mouth-watering finish. Enjoy now or experience the evolution of complexity over the next two to three years.

TECHNICAL

COMPOSITION | 100% Sauvignon Blanc

HARVEST | August 26th + 31st, 2015

FERMENTATION | 100% French oak barrel fermented

AGING | 22 months in 44% new French oak

RELEASE | September, 2019

SERVING | 45-50° Ferenheit