



2016 ADAMVS SAUVIGNON BLANC

VINTAGE

The 2016 growing season marked the end to California's five-year drought and offered the overall conditions for a classic Napa Valley vintage. A wet January, March, and April meant replenished soils and ultimately an early start to the season. The dry, moderately warm summer helped to support even ripening through a mild fall with few heat spikes. This ideal growing season at the ADAMVS Estate resulted in wines of great finesse, power, and complexity—perhaps the vintage of the decade?

SENSORY

The 2016 ADAMVS Sauvignon Blanc nearly vibrates with aromas of lemon curd, white flowers, and fresh quince. A soft, elegant texture balances the wine's rich mouthfeel providing the perfect canvas for flavors of ruby grapefruit, Kaffir lime, and lemon pith. ADAMVS terroir shines through in the wine's long, stony finish laced with mouthwatering salinity; evocative of layers of volcanic soils. Enjoy now or experience the evolution of complexity over the next two to three years.

TECHNICAL

COMPOSITION | 100% Sauvignon Blanc

HARVEST | September 5th & 7th, 2016

FERMENTATION | 100% French oak barrel fermented

AGING | 22 months in 40% new French oak, 40% neutral French oak, 20% stainless steel

RELEASE | March, 2021

SERVING | 45-50° Fahrenheit