



2017 ADAMVS SAUVIGNON BLANC

VINTAGE

The 2017 growing season was preceded by a cool and historically wet winter, putting an end to a multi-year drought and setting the stage for healthy vine growth. A warm summer turned extreme briefly over the Labor Day weekend accelerating sugar levels—then cooler temperatures swept in, moderating conditions. Some early harvest helped to avoid the extreme fire events that followed in October. Thus, at the ADAMVS Estate we were able to craft highly complex wines, yet in very small quantity.

SENSORY

Aromatically the 2017 ADAMVS Sauvignon Blanc gifts us with white florals: orange blossoms, Viburnum, and Plumeria. The creamy yet vibrant sensation of lemon curd supports a full body, yet elegant and pleasing mouthfeel. A sense of place is exemplified by the ever-present vein of freshness and whisper of salinity through a long, mouthwatering finish

TECHNICAL

COMPOSITION | 100% Sauvignon Blanc

HARVEST | August 31st and September 2nd, 2017

FERMENTATION | 100% French oak barrel fermented

AGING | 22 months in 45% new French oak, 55% neutral French oak

RELEASE | March 2022

SERVING | 45-50° Ferenheit