



2018 ADAMVS SAUVIGNON BLANC

VINTAGE

Plentiful rainfall in February set the stage for this robust vintage. Budbreak and flowering were both weeks later than average. Fruit set was robust and resulted ultimately in yields nearly 20-30% above average, not just at the ADAMVS Estate, but almost everywhere in the Napa Valley. A mild summer and moderate fall allowed for nearly perfect conditions for extended (very extended!) hangtime—a vintner’s dream vintage.

SENSORY

An energetic yellow straw color in the glass, the 2018 Sauvignon Blanc continues the legacy of a wine expressive of its unique origins: namely mineral-rich volcanic soils and 1500 ft elevation. On the nose we find chamomile—reminiscent of our biodynamic preparation 503—jasmine and a touch of newly cut hay, perfumed by the richness of lemon curd and the freshness of grapefruit. An ample, creamy palate is lifted by bright acidity that lasts throughout the long, long finish.

TECHNICAL

COMPOSITION | 100% Sauvignon Blanc

HARVEST | September 14th and 18th, 2018

FERMENTATION | 100% French oak barrel fermented

AGING | 22 months in 30% new French oak, 70% neutral French oak

RELEASE | April 2022

SERVING | 45-50° Fahrenheit