



ACCOLADES

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vinous

Napa Valley SAUVIGNON BLANC 2021

"This wine delivers great acidity, energy and verve with an alluring, fresh nose and mouth filling weight on the palate."

- Françoise Peschon, winemaker

TASTING NOTES

The 202I Accendo Cellars Sauvignon Blanc opens with subtle tones of Asian pear, lemon confit and lychee. Floral notes follow to reveal honeyed acacia and chamomile, with spicy notes of turmeric, white pepper and fennel seed. Hints of oyster shell, a firm phenolic backbone, and a seductive hint of oiliness give this wine excellent persistence and a mouthwatering finish.

PHILOSOPHY

The wine is powerful, yet it possesses a delicacy and artfulness that can only come with a winemaking philosophy that honors the integrity of the fruit and the vineyard's terroir. We give this wine extra time in barrel and bottle prior to each release, resulting in an exquisitely balanced Sauvignon Blanc that is aromatically complex, concentrated in flavor and richly textured – a wine influenced by both a Graves from Bordeaux and a Sauvignon Blanc from the New World.

VINEYARDS

Our Sauvignon Blanc is sourced from two uniquely different but complementary sites: Rancho Pequeño in Oakville and Juliana Vineyard in Pope Valley. At Accendo Cellars, we work with owners and growers who sustainably farm their land and believe, as we do, that great wines are made in the vineyard. The vineyards we source today are a testament to that belief, and share some common characteristics:

- Unique terroir, with signature characteristics, found only at that site
- Consistency of the fruit every year
- Ability to produce high quality in challenging vintages

VARIETAL BLEND

56% Sauvignon Blanc, 24% Semillon, 20% Sauvignon Musqué

VINTAGE NOTES

The 202I growing season began with rain in January and February, followed by no notable precipitation for the rest of the season. This provided an ideal environment for early budbreak in April and for the vines to flower and set in May. No concerning heat spikes allowed early and even ripening throughout the summer with veraison appearing in early July. Due in part to the drought, yields were lower than average.

We experienced one of the earliest starts to harvest on record, with clear skies and uneventful weather. As a result, we were afforded the luxury of allowing the grapes to hang as long as needed to achieve optimal ripeness and flavors. Our white grape harvest began on August 6th with Sauvignon Blanc from the Juliana Vineyard, followed by Sauvignon Musqué, Sauvignon Blanc and Semillon from Rancho Pequeño Vineyard, finishing on August 27th.

HAND HARVESTED

August 6 - 27, 2021

WINEMAKING

Whole cluster pressed, fermented and aged sur lie with weekly batonnage in new and used French oak barrels, concrete eggs and stainless steel drums.

ALCOHOL

13.9%

PRODUCTION 478 cases

