Mountain vineyards, classical winemaking, limited production”

NAPA COUNTY

Grape source: Howell Mountain and our own Estate Vineyard on Mt. St. Helena

Clones: Preston, Sauvignon Musqué
Elevation: 1,500 – 1,700 feet
Soils: Volcanic-origin, Rhyolite and Tuff
1997
L’APRÈS-MIDI

Sauvignon Blanc

Winemaker Notes

The 1997 L’Après-Midi is a unique blend of wine combining our traditionally-sourced Howell Mountain vineyard with an addition from our new estate vineyard on the slopes of Mount St. Helena. Grapes were hand-sorted, whole cluster pressed and then barrel fermented in French oak with 50% indigenous yeasts. This 100% Sauvignon Blanc was “sur lie” aged in the barrel for ten months and bottled in August, 1998.

Following a mild winter, an early bud break and a warm growing season resulted in one of the earliest harvests on record. The cool, high elevation and summer-morning fog favorably influenced the vineyard climate, enhancing grape quality and flavors—especially important in the warm growing season of 1997. Our tastings reveal an exceptional vintage.

Tasting Notes

Gooseberry fruit, grapefruit oils, and lemon zest aromas are complemented by a hint of sweet oak. With a full fruit entry, the flavors exude a variety of citrus including pink grapefruit, lemons and tangerines with pleasing slate-like mineral tones evoking terroir.

Wine Information

Harvest: August 19 & September 3, 1997
Fermented with 50% native yeasts
100% barrel fermented Sauvignon Blanc
10% Taransaud Allier, light toast barrels
Barrel aged sur lies for 11 months with weekly bâtonnage
Bottled August 13, 1998
Alcohol 13.7% pH 3.1 TA 7.4 g/L
Production: 701 cases 750 ml bottles, 116 1.5L bottles
Release date: March 1, 1999