



HOOPES



2016 SAUVIGNON BLANC
COOMBSVILLE, NAPA VALLEY, CALIFORNIA

“Gardenias are as pretty as they are fragrant and I chose one for the label in honor of my grandmother as this was her favorite flower. She couldn't resist the charm of those fluffy, creamy white blossoms nestled against a rich green base of sturdy leaves and planted many varieties in her flower garden. I have lovely childhood memories of her always smelling like them, intensely warm and sweet, the epitome of a long, dreamy summer. I think it was her perfume as well as the cut flowers she would bring into her house once blooming season started. I know she would have been so proud to see how far our little family winery has come and this is my way of making her forever part of it.”

- Second Generation Proprietor

Lindsay Hoopes

TECHNICAL DATA

Appellation: Coombsville, Napa Valley

Composition: 100% Sauvignon Blanc

Clone: 68% Church / 32% Musque

Stainless Steel: 28%

Barrels: 72% French, 25% New

Barrel Aging: 6 Months

Alcohol: 14.1%

PH: 3.40

TA: .62 g/L

VINTAGE

Our first Sauvignon Blanc offering comes from the 2016 vintage, the last of the recent spate of drought years. Another low-yielding, early vintage with wonderful concentration of bright, fresh fruit flavor.

TASTING NOTES

“Our inaugural Sauvignon Blanc is a stunner from stem to stern. The lovely pale-straw color invites with aromas of honeysuckle, tuberose, juicy melon and key lime. We uniquely ferment in small stainless steel barrels and highly allocated French oak barrels. The two-pronged fermentation helps create balance in the wine and enhance the full flavor of the two distinct clones. The neutral oak reinforces the roundness, smooths the edges, and builds the mid-palate without compromising the fresh character we look for in Sauvignon Blanc.”

- Winemakers

Anne Vawter & Jennifer Rue