

VITAE BONAE

NOBLE VINES

COLLECTION

242

2016 SAUVIGNON BLANC

For centuries, vintners have singled out individual vines that produce exceptional grapes. A select few have stood the test of time and have been granted numbers to distinguish them. Noble Vines.

BEHIND THE NUMBERS

Noble Vines Sauvignon Blanc is named for block 242 of our vineyard in the San Bernabe AVA of Monterey. This cool location along the California Central Coast – similar to the climate in Marlborough, New Zealand – produces the bright citrus notes in this wine. The loamy hillside soils of block 242 are heavy and vigorous, allowing the vines to grow protective canopies to shade the fruit from the afternoon sun, resulting in Sauvignon Blanc with brilliant aromatics and balanced acidity. The primary vine stock in this wine is Sauvignon Blanc 1, which originated in Bordeaux, France, and has adapted well to California. It is accented with Sauvignon Musque, which adds a floral bouquet and heavier mouthfeel. We match each of these treasured vines to our best vineyard sites to ensure our dedication to quality.

– Charlie Hossom, *Vine Grower, Noble Vines*

WINEMAKING

The goal with Sauvignon Blanc is to harvest the fruit during the small window of time in which the varietal shows its most favored characteristics. For Noble Vines, we pick the moment the Sauvignon Blanc shows a perfect balance between grass, kiwi and melon notes, with citrus qualities at their peak. The minute our winemaker, James Ewart, determines that the grapes are ready, we hand-pick our grapes immediately, bringing them to the winery for a gentle pressing. Having our winery right in the vineyard is an advantage in that the delicate aromas and flavors are instantly preserved after harvest. Once pressed, the juice is transferred into stainless steel tanks. Special yeasts are added to the juice to enhance the aromas and flavors of 242 Sauvignon Blanc during fermentation.

TASTING NOTES

The 2016 vintage of 242 Sauvignon Blanc exhibits aromas of bright citrus and ripe peach. Medium-bodied with a round mid-palate and crisp acidity, this refreshing wine offers flavors of honeydew melon, white nectarine and Granny Smith apple on the palate, before extending into a zesty, lingering finish.

TECHNICAL DATA

Appellation **San Bernabe AVA, Monterey**

Alcohol **13.5%**

Total Acid **0.63 g/100ml**

Final pH **3.53**



ACCOLADES

BEST BUY. *Wine Enthusiast*
4.1.2017 - VINTAGE 2015

90 POINTS. BEST BUY. *Wine Enthusiast*
12.31.2015 - VINTAGE 2014

BEST BUY. 88 POINTS. *Wine Enthusiast*
11.1.14 - VINTAGE 2013



242
Vine Selection 1

Vine Origin
Bordeaux, France

Home Vineyard
Block 242,
San Bernabe Vineyard,
Monterey