

2022 TURLEY "ESTATE VINEYARD" SAUVIGNON BLANC, NAPA VALLEY

HISTORY

TThough a recent addition to the Turley family, Sauvignon Blanc was one of the first wines ever made from the Turley Estate in 1993. Those vines have since been replaced by Zinfandel, but we have replanted a small section of the estate to dryfarmed, head-trained Sauvignon Blanc from heritage Napa Valley budwood once again. Get while the getting's good though-Larry is hoarding as much as possible for himself, and sharpening his oyster shucker as we speak!

TASTING NOTES

Certified organic, dry-farmed vines grown at our St Helena estate. Brightly and lively, with aromas of ripe citrus fruit, cool green melon, honeysuckle, and crystalline oyster shell. The palate shows more richness than the nose suggests, while still finishing with crisp, zesty freshness. Ready to drink now at 40°- 50 °F. AVA: Napa Valley Sub-AVA: Saint Helena Soil: Volcanic, Alluvial Varieties: Sauvignon Blanc Viticulture: Certified organic, head-trained, dry-farmed, hand harvested Fermentation: Native yeast Barrels: Stainless, French 500L, & French 225L Aging: 7 months in barrel

Bottled unfined and unfiltered First Turley Vintage: 1993 Alcohol: 13.2% Serving Temp: 40-50°F Release: Summer 2023



