



2017 FAVIA LÍNEA SAUVIGNON BLANC NAPA VALLEY

NOW TEN YEARS OLD, OUR TINY “CLOS” OF SAUVIGNON BLANC HAS TAKEN A FIRM Foothold IN THE VOLCANIC SOILS OF COOMBSVILLE. THE VINEYARD WAS PLANTED WITHOUT IRRIGATION, AND BEING DRY FARMED, IT PRODUCES A SMALL BUT INTENSE CROP. METICULOUSLY FARMED BY OUR TEAM, STRICTLY FOLLOWING ORGANIC AND BIODYNAMIC PRINCIPLES, THE FRUIT IS PURE AND BRIGHT, AND THE RESULTING WINE IS INCREDIBLY FRESH AND MULTILAYERED.

THE GRAPES ARE PRESSED WHOLE-CLUSTER, AND THE JUICE FERMENTED IN A COMBINATION OF NEUTRAL BARRELS AND STAINLESS STEEL, WITH JUST A TOUCH OF NEW OAK. WE PREVENT MALO-LACTIC FERMENTATION, IN ORDER TO HIGHLIGHT THE TREASURES THAT LIE INSIDE THIS NOBLE VARIETY. THE 2017 IS AS AROMATIC AND EXPRESSIVE AS ALWAYS, WITH NOTES OF GRAPEFRUIT RIND, CRUSHED STONES, PASSION FRUIT, KEY LIME, AND MATCHSTICK. IT IS A THOUGHT-PROVOKING WINE FROM A VERY SPECIAL *TERROIR*.

THIS WINE HAS AMPLE ACIDITY AND BACKBONE TO AGE FOR A DECADE OR MORE, BUT CAN BE ENJOYED IMMEDIATELY.

62% SAUVIGNON BLANC “CLONE 1,” 38% SAUVIGNON MUSQUET
160 CASES PRODUCED