



2013 Bougetz Cellars Sauvignon Blanc

Napa Valley

WINEMAKER NOTES

The 2013 Napa Valley Sauvignon Blanc is sourced completely from the Rutherford AVA. This wine is a blend of 95% Sauvignon Blanc with 5% Semillon. This wine is best described as luscious. While there is a base of bright acidity behind the scenes, you are greeted with aromas of fresh white peach, melon and juicy pineapple. The Semillon sneaks through to transform the wine and complement the Sauvignon Blanc characteristics. Very enticing and showing roundness on the palate, the finish is clean and refreshing.

HARVEST NOTES

The Sauvignon Blanc vineyard in Rutherford is farmed organically and sits in the heart of the Napa Valley. 2013 was a wonderful growing season, starting out about 2 weeks ahead of normal. With warm, sunny weather and almost no rain through the summer, we were looking to harvest by mid-August. After a little green harvesting in early August, the weather cooled and allowed us to delay picking, enabling the fruit to further mature. The Sauvignon Blanc was harvested on September 6th, one day earlier than 2012, beginning at sunrise.

TECHNICAL DATA

Harvest date: September 6th, 2013
Appellation: Rutherford/Napa Valley
Brix at harvest: 24.9
Fermentation: $\frac{3}{4}$ neutral French Oak, $\frac{1}{4}$ stainless steel
Aging: 100% neutral French oak
Alcohol: 14.4%
pH: 3.30
TA: 6.29 g/L
Bottled: April 2014
Case production: 250 cases
Winemaker: Thomas Bougetz
Suggested retail: \$24



CONTACT US

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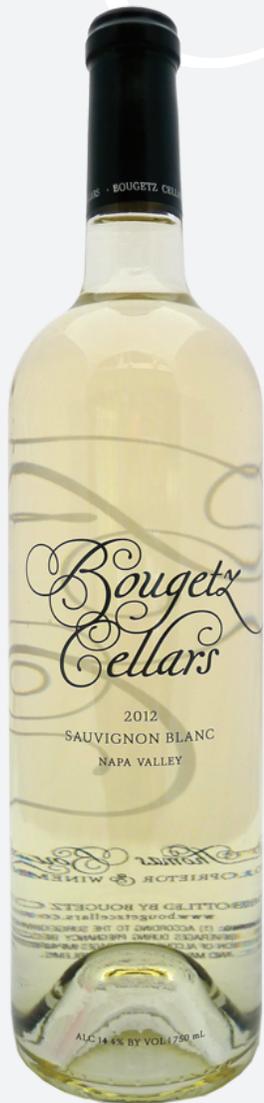
The first wine from the wonderful 2012 harvest to be released is the 2012 Napa Valley Sauvignon Blanc. This wine is a blend of 95% Sauvignon Blanc with 5% Semillon. All the fruit comes from the Rutherford AVA in heart of Napa Valley. With a roundness on the palate that envelopes the fresh acidity, the 2012 Sauvignon Blanc shows the magic of a wonderful harvest. Luscious pineapple intermixed with Granny Smith apple aromas on the nose. Finishing clean and bright, this wine screams summertime on the patio.

HARVEST NOTES

The Sauvignon Blanc vineyard in Rutherford is farmed organically and sits in the heart of the Napa Valley. 2012 was the harvest year we have all been dreaming about, after very tricky back to back years in 2010 and 2011. With bright sunshine through flowering and fruit set, followed by a warm and sunny summer, the vines were loaded with healthy and abundant clusters heading into veraison. With a little green harvesting in early August, we were set for a harvest loaded in both quality and quantity. The Sauvignon Blanc was harvested on September 7th, early in the morning as the sun was just rising.

TECHNICAL DATA

Harvest date: September 7th, 2012
Appellation: Rutherford/Napa Valley
Brix at harvest: 24.4
Fermentation: $\frac{3}{4}$ neutral French Oak, $\frac{1}{4}$ stainless steel
Aging: 100% neutral French oak
Alcohol: 14.4%
pH: 3.20
TA: 7.42 g/L
Bottled: April 2013
Case production: 140 cases
Winemaker: Thomas Bougetz
Suggested retail: \$24



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