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2018 Sauvignon Blanc

Vintage

2018 had the distinction of being one of our area's rainiest on record. Charlottesville saw 72+ inches of rain, as compared to a little over 36 inches in 2017. While 2018 will not go down in history as one of Virginia's great vintages, these are some of the wines we are most proud of as both winemakers and growers. An extra careful hand went into these wines and we can stand behind them as well-crafted and solid, fruit-forward expressions of the vintage.

Vineyard

Our Estate fruit is from two blocks. The first, planted in 2011, includes a highly aromatic musqué clone. This blends with a newer block that saw its first harvest in 2015 and yields classic flavors with lovely acidity. The remaining Sauvignon Blanc comes to us from Mount Juliet Vineyards at Grace Estate, across the road from Stinson in White Hall, Virginia.

Winemaker's Notes

Candied white grapefruit and green melon on the nose lead into flavors of fresh boxwood and a wet stone minerality. The body is lush and ripe, contrasting with a crisp acid finish. Fermented in a combination of concrete and stainless steel.

Harvest Date: August 24, 2018

Technical Notes

Varietal Content: 100% Sauvignon Blanc
AVA: Monticello
Fermented & Aged 5 months sur lie in a combination of concrete tanks and stainless steel barrels
End pH: 3.39
Alcohol: 12%

Bottled: January 29, 2019
Case Production: 400
Release Date: October 1, 2019
Bottle Price: \$22.99



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