



COQUEREL

2017 LE PETIT COQUEREL SAUVIGNON BLANC

— | NAPA VALLEY | —

OVERVIEW

Coquerel Family Wine Estates is located just beyond the town of Calistoga at the north end of the Napa Valley. The heart and soul of our winery is our estate vineyard, a gorgeous, oak-studded property that sits in the afternoon shadows of the Mayacamas Mountains. Since 2005, we have done extensive enhancement and replanting of the site to ensure world-class fruit from vintage to vintage. The combination of warm temperatures and deep, clay soils makes this ideal terroir for Sauvignon Blanc, our flagship variety. It also produces exceptional Verdelho, Tempranillo and Petite Sirah. In 2015 we planted 4 acres of Cabernet Sauvignon and Cabernet Franc on our estate. These vineyards are planted high density with the best rootstocks and clones and started producing during the 2017 vintage. In addition to our estate fruit, we source Chardonnay, Cabernet and other noble grapes from a handful of premier growers throughout the Napa Valley.

VINTAGE

The 2017 vintage started with a large amount of rain after 6 years of drought in Napa Valley. The combination of the rain and the nice weather at bloom allowed the vines to set a large crop which was very welcome after the shortage of 2016. Overall, the season was relatively cool which gives a nice aroma potential to the fruit. Mid August we experienced a heat spike which allowed the fruit to finish ripening.

WINEMAKING

All of our fruit for our 2017 Le Petit Sauvignon Blanc came from our estate Walnut Wash Vineyard in Calistoga. Once in the winery the clusters were de-stemmed and gently pressed to avoid any bitterness. The juice was fermented in stainless steel barrels and aged sur lie with frequent stirring to increase body and texture. Bottling took place in June 2018.

TASTING NOTES

Our 2017 Le Petit Sauvignon Blanc is pure, fresh and delicious. The nose is expressive and powerful with traces of gooseberry, guava and grapefruit. The palate is crisp with a round mid-palate and a long finish of exotic fruit. This wine will pair well with fresh seafood, Asian foods and lighter fare.

STATISTICS

COMPOSITION	100% Sauvignon Blanc	TA	3.35
REGION	Calistoga, Napa Valley	pH	6.3
AGING	8 months in stainless steel barrels with weekly stirring of lees	ALCOHOL	13.5%
		CASES	600

