



COQUEREL

2017 TERROIR 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, Petite Sirah, Cabernet Sauvignon and Cabernet Franc. In 2015 we planted 4 acres of Cabernet Sauvignon and Cabernet Franc on our estate. These were planted at a density of 3000 vines/acre using 3309 rootstock and 2 clones 269 and 4. In addition to our estate fruit, we source Cabernet Franc from a premier grower in Napa Valley.

VINTAGE

The 2017 vintage started with a large amount of rain after six years of drought in the Napa Valley. The rain caused the vine canopy to grow very fast and consequently all the canopy management work had to be done earlier and quicker than the previous years. More rain also creates more soil humidity and eventually more humidity in the vine canopy. This provided the perfect environment for powdery mildew and kept us very busy with pest control until around mid-July. 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 2015. Overall, the season was relatively cool which gives a nice aroma potential to the fruit. The fruits were hand harvested early on the morning of August 29, 2017.

WINEMAKING

The fruit were de-stemmed and gently pressed to avoid any bitterness. The juice was fermented in French oak barrels and aged sur lie with frequent stirring to increase body and texture. Bottling took place in May 2018.

TASTING NOTES

Our 2017 Terroir follows in the footsteps of its predecessors. Although somewhat restrained in its youth, the bouquet is redolent with lemon, Kumquat and a hint of vanilla. The palate opens with nice acidity followed by a creamy mid-palate and a long finish packed with orange peel and tangerine. While it drinks beautifully now, this is one of those rare Sauvignon Blancs that will continue to improve with age. It will pair perfectly with fish dishes, Asian food or with a cheese plate.

STATISTICS

COMPOSITION	100% Sauvignon Blanc	TA	6.69
REGION	Napa Valley	pH	3.25
AGING	9 months in French oak with weekly stirring of lees	ALCOHOL	13.5%
		CASES	44

