



COQUEREL

2016 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 and other noble grapes from a handful of premier growers throughout the Napa Valley.

VINTAGE

The 2016 vintage was the sixth year in a row of drought with a rain pattern slightly different from the previous vintages. 2016 got most of its rain late around bud break which caused the vine canopy growth to burst. This quick growth of vegetation made it a challenge for the vineyard workers to keep up with suckering. The springtime morning temperatures were higher than the previous vintage and as a result the fruit set was abundant. This larger crop was welcome after the loss of 2015. Overall, 2016 was a very good year for Sauvignon Blanc as the season was relatively cool which gives a nice aroma to the fruit. The fruits were hand harvested early in the morning of August 22, 2016.

WINEMAKING

The fruit was 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 2017.

TASTING NOTES

Our 2016 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 marmalade. 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 and with a cheese plate.

STATISTICS

COMPOSITION	100% Sauvignon Blanc	TA	3.35
REGION	Napa Valley	pH	6.3
AGING	8 months in French oak with weekly stirring of lees	ALCOHOL	13.5%
		CASES	51

