



COQUEREL

2018 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

Vintage 2018 started as a dry winter. No serious rain occurred before March which was perfectly timed with the vines bud break. The crop load was larger than the previous vintage due to the lack of spring frost and allowed for a nice flower set. The summer of 2018 was cooler than average, and no heat wave was recorded after veraison in the third week of July. Consequently, harvest started two weeks later than 2017 for our Sauvignon blanc on September 5th.

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 February 2019.

TASTING NOTES

Our 2018 Terroir follows in the footsteps of its predecessors. Although somewhat restrained in its youth, the bouquet is redolent with lemon, Kumquat, bergamot, guava and a hint of vanilla. The palate opens with a 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. Pairs well with Foie Gras, seafood dishes and a gourmet cheese plate.

STATISTICS

COMPOSITION	100% Sauvignon Blanc	TA	6.48
REGION	Napa Valley	pH	3.4
AGING	5 months in French oak with weekly stirring of lees	ALCOHOL	13.5%
		CASES	38

