

Composition: 100% SAUVIGNON BLANC Bottling: 76 CASES MARCH 31ST, 2021

Harvest Dates: Ag

Aging: 2021–2025

Barrel Regime:

THE WINE WAS FERMENTED IN 100% NEW FRENCH OAK AT LOW TEMPERATURES TO DEVELOP ITS CREAMY TEXTURE AND FRESH AROMATICS. AGED 16 MONTHS.

2019 RUTHERFORD SAUVIGNON BLANC

Vintage:

THE BEGINNING OF THE 2019 GROWING SEASON WAS DEFINED BY COPIOUS RAINFALL AND LATE SOIL MOISTURE. THE LONG, WARM SUMMER SAW VERY FEW EXTREME HEAT EVENTS, WITH FOGGY MORNINGS SETTING THE STAGE FOR VIBRANT AND EXPRESSIVE WINES. THE LONG, RELATIVELY MILD FINISH TO THE SEASON, NOT WITHOUT ITS MOMENTS OF UNPREDICTABILITY, HELPED TO PRESERVE FRESHNESS AND FINESSE IN THE FRUIT WITH ABUNDANT HANG TIME TEASING OUT GREAT COLOR, STRUCTURE AND SOFT TANNINS. ALL IN ALL, EXCEPTIONAL FRUIT WITH BRIGHT ACIDITY AND AMPLE TEXTURE PROMISES AN AMAZING VINTAGE.

McGah Family Vineyard:

THE MCGAH FAMILY PUT DOWN ROOTS IN THE SAN FRANCISCO BAY AREA MORE THAN A CENTURY AGO. TODAY, THEIR 65-ACRE VINEYARD ESTATE AT THE EASTERN EDGE OF THE ESTEEMED RUTHERFORD AVA PRODUCES SOME OF NAPA VALLEY'S MOST SOUGHT-AFTER FRUIT. WARM DAYS AND COOL NIGHTS PRODUCE INTENSE FRUIT FLAVORS WITH FRESH ACIDITY AT FULL RIPENESS. THE GRAVEL AND LOAM OF THESE BENCHLAND SOILS PROVIDE VINES WITH OPTIMAL DRAINAGE AND NUTRIENTS, ENABLING THEM TO PERFORM AT THEIR PEAK. SOMNIUM'S SAUVIGNON BLANC GRAPES COME FROM THE OLDEST PORTION OF THIS FAMILY-RUN VINEYARD.

Tasting:

RICH, BRIGHT AND POWERFUL, WITH COMPLEX LAYERS AND FRESH AROMATICS. RIPE PEAR, SWEET CITRUS AND A TOUCH OF TROPICAL FRUIT MINGLE WITH SUBTLE NOTES OF VANILLA AND BUTTERED POPCORN. ELEGANT ACIDITY AND WONDERFUL LEESY RICHNESS HANG IN PERFECT BALANCE, PROMISING GRACEFUL AGING IN THE CELLAR.

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