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HERB LAMB VINEYARDS

2017 Two Old Dogs Sauvignon Blanc

Winemaking Notes:

Since 2005, the source of fruit for our crisp “California style” Two Old Dogs Sauvignon Blanc is a blend Sauvignon Blanc and Sauvignon Musque grapes primarily grown in Yountville. These grapes are combined and fermented in stainless steel to create a fresh, balanced wine. The grapes ferment slowly at a very cool temperature for almost a month until dry, and the wine is then aged on the lees for several more weeks before being filtered to create a richer texture.

In the nose, the 2017 vintage shows the typical aromas of the Two Old Dogs Sauvignon Blanc; a floral nose with pink grapefruit, tropical fruit, tart citrus, lemon grass and tangerine peel. These flavors carry into the mouth with great acidity, showing hints of melon, Meyer lemon, sweet lime and stone fruit. As the wine ages, you will find a richness of lemon curd in the palate with a rounder body, allowing you to enjoy it all through the year.

Vintage Notes:

In the Napa Valley, 2017 was both one of the wettest and hottest vintages on record. The abundant rainfall and mild spring led to an abundant crop, which flourished in the warmer summer weather. We were fortunate to harvest our fully ripened fruit prior to a series of heat spikes over Labor Day. According to winemaker Michael Trujillo, “This vineyard continues to give us exceptional fruit. The wine is well balanced, showing bright floral, pink grapefruit and stone fruit characters. The Sauvignon Musqué adds a good weight to the body, with flavors of wet stone, minerality and melon, with a finish that is crisp and invigorating.”

Technical Data:

Alcohol: 14.1%

Cases Produced: 580

Fermentation: Stainless Steel Tanks

Appellation: Napa Valley

