

HL

HERB LAMB VINEYARDS



2016 Two Old Dogs Sauvignon Blanc

Winemaking Notes:

The 2016 vintage included some fruit from Mendocino County for added crispness. These grapes are combined and fermented in stainless steel to create a fresh, balanced “California” style wine. The wine ferments slowly at a very cool temperature for almost a month until dry, and then is aged on the lees for several more weeks before being filtered off. The 2016 vintage was bottled in February 2017.

In the nose, this wine shows the typical aromas of the Two Old Dogs Sauvignon Blanc; pink grapefruit, tropical fruit, lemon curd, tart citrus, lemon grass and melon. These flavors carry into the mouth with grapefruit, sweet Meyer lemon, crisp Golden Delicious apples, star fruit and white peach. There is a richness of lemon curd in the palate with lots of body, but the wine is still tart and refreshing.

Vintage Notes:

In the Napa Valley, 2016 was the last in a series of dryer vintages and early bloom, maturation and harvest. Although one of the warmest seasons on record, for the earlier ripening Sauvignon Blanc it was a relatively even growing season with welcome winter rains that helped to alleviate the drought. The entire ripening season enjoyed cooler than average daytime highs and cold nights and mostly normal yields of exceptional quality fruit.

According to winemaker Michael Trujillo, “This wine is well balanced, there are no hollow points. It is both rich and crisp and will mellow out throughout its life in the bottle, and will be best if consumed within the next one to two years. The Sauvignon Musqué adds a good weight to the body, with flavors of wet stone, minerality and melon, but the finish is crisp and invigorating.

Technical Data:

Alcohol: 14.1%

Composition: Sauvignon Musque & Sauvignon Blanc

Cases Produced: 440

Fermentation: Stainless Steel Tanks

Appellation: Yountville, Napa

Vineyard: Mello Vineyard