

STONUM VINEYARDS

2015 Stonum Towne Vineyard Sauvignon Blanc II

Vintage
2015

Appellation
Calistoga–Napa Valley

Varietal
Sauvignon Musque

Release Date
5/1/2016

Productions
24 Cases

Aging
100% barrel fermented
100% French Oak
Aged 3 months sur lie

Harvest Date
9/12/2015

Alcohol
15.48%

PH/TA
3.34/6.26

Retail Price
\$45.00



Tasting Notes:

Our 2015 Single Barrel Stonum Sauvignon Blanc II, sourced from the Towne Vineyard in Calistoga, was barrel fermented and aged in French Oak to produce a uniquely opulent wine. Pale straw in color, aromas of lemon and lime seamlessly integrate with a hint of honeysuckle and jasmine. The palate is inundated with flavors of white nectarine and fresh peach drizzled with honey, all perfectly balanced by the vibrant acidity that lingers through an exceptionally long finish. The tannins extracted from an extended cold soak contribute to the backbone and structure of this age-worthy wine. Un-fined and unfiltered.

Vintage Notes:

The 2015 harvest, one of the earliest on record, began on July 22nd and by October 10th most vintners had brought in the last of their grapes. A dry, warm winter, and long, cool spring resulted in small clusters of grapes with highly concentrated flavors. Overall, 2015 looks to be an outstanding vintage.

Vineyard:

The Towne Vineyard acquired by Doug and Dori Towne in 1989 is located at the northern end of the Napa Valley near the base of Mount St. Helena, and within view of Calistoga's Old Faithful Geyser. After growing Cabernet Sauvignon for ten years, the Townes realized the microclimate, soil character and rootstock favored white varietals, so in 2009 six acres were T-budded to Sauvignon Musque and two acres to Sauvignon Blanc 376. This proved to be a wise decision as the quality of wines produced from this eight acre section has exceeded expectations.

The outcomes achieved at Towne Vineyards are a direct result of the highly skilled vineyard management provided by Peter Nissen, and by following sustainable vineyard cultural practices that maintain the health of the soil, the water table and the vine. Because of minimal irrigation use the vineyard has thrived in spite of the critical drought. Additionally, the vineyard benefits from natural pest control from the large swallow flocks that arrive each March, along with numerous bats and owls in the area. Finally, a local apiary places beehives alongside the vineyard in the winter, as the bees thrive on the natural and chemical free mustard that lines the vineyard rows. thrive on the natural and chemical free mustard that lines the vineyard rows.