

PUNCH

VINEYARDS

By Insiders.



For Insiders.

PUNCH SAUVIGNON BLANC 2019

- Oak Knoll District, Napa Valley -

Winemaker: Miguel Caratachea

100% Sauvignon Blanc. Harvested: September 3, 2019. 54 cases made.

Residual Sugar 0.10%; Volatile Acidity .27g/L; Titratable Acidity 6.7g/L; pH 3.31; Alcohol 14.5%

Wine Description

Jasmine and key lime lead into an aromatic lift of fresh pineapple and melon. Fused, concentrated flavors open into a well-defined array of pineapple, cantaloupe and lime, a mid-palate note of sliced guava skin, with a final burst of fresh guava and mandarin orange on a “wet granite” base. The texture starts on the thin side then quickly expands to a rich mouthfeel with lively acidity and a long, mouth-watering finish.

About Vintage 2019

The 2019 growing season in Napa Valley was particularly long for Sauvignon Blanc, with plenty of time to develop very rich, concentrated flavors. The season began slowly, with rain and cooler weather in April and even late May, but then warmer weather moved in, culminating in the warmest August since 2003, particularly in the evenings. Then, milder weather through harvest led to perfect conditions to get full flavored grapes with soft acidity.

Making of the Wine

The *Champs-Élysées* of Napa Valley Sauvignon Blanc is the Oak Knoll district just north of the town of Napa. Sadly, the supply of precious Oak Knoll Sauvignon Blanc grapes has dwindled in recent years as growers have replanted to more lucrative Cabernet Sauvignon grapes. Thus, much Napa Valley Sauvignon Blanc growing has been pushed out to perimeter locations like Pope Valley and Chiles Valley. But not all.

Punch winemaker Miguel Caratachea is the un-named consultant braintrust behind many 90+ rated wines from Napa and Sonoma counties. His grower connections are second to none. So when he tempted us with Oak Knoll Sauvignon Blanc we knew the fruit would be beautiful. Then we let him make the wine *his way*, combining long forgotten techniques of the old masters with his own secrets discovered during his 25 years of trial-and-error in the Napa Valley. The grapes were harvested at night to preserve the fresh acidity, cold soaked on the skins for an unusually long time, and cold fermented for an astoundingly slow two weeks, to maximize flavors. Like a fine jeweler, he was able to craft stunningly full flavors and texture while skillfully etching in the fresh, lively acidity that gives Sauvignon Blanc fans such pleasure.

Everything good in a wine comes from the grapes. Pick good grapes. Make great wine. Share the love.