

∴ ARBORUM ∴

N A P A V A L L E Y



2021 Proprietary White

Napa Valley

We love white Bordeaux varietal wines. They offer all the fruit intensity you'd expect from Napa Valley, as well as the minerality, salinity, and complexity that come from cooler climates. That's why we chose Coombsville, in the southeastern reaches of the Valley, as the source of our white grapes. Nestled in the caldera of an ancient volcano and bordered on three sides by the foothills of the Vaca Range, Coombsville's bowl-like topography holds onto cool, fog-tinged air swirling in from the San Francisco Bay. Cooler temperatures allow the fruit to stay on the vine longer, achieving the perfect balance of lush ripeness and vibrant acidity.

There's a feeling you get when walking a piece of ground...that you can create a wine that reflects that special place.

ANDY ERICKSON

Winemaker

In 2021, dry conditions and lots of summer sunshine delivered us a wine teeming with energy and verve. We selected grapes from mature Sauvignon Blanc and Sauvignon Musqué vines grown in volcanic soils and blended these with Semillon to create our Proprietary White. Fermenting the individual varietal components in barrels, with a soupçon of new French oak, combined with gentle stirring of the lees during active fermentation, set this wine on its epic journey. Extended aging sur lie in a combination of oak creating richness and depth, as well as stainless steel to capture its harmonizing brightness and tension—rounds to completion with the year-long bottle aging process, which culminates in a truly vivacious wine to be enjoyed for many years to come.

BLEND: SAUVIGNON MUSQUÉ 49% SAUVIGNON BLANC 30% SEMILLON 21%

FERMENTED IN NEUTRAL & NEW FRENCH OAK

AGED 17 MONTHS IN BARREL 110 CASES PRODUCED