

∴ ARBORUM ∴

N A P A V A L L E Y



2022 Proprietary White *Napa Valley*

The second vintage of our Proprietary White Wine is incredibly pure, aromatic, and expressive. A blend of 33% Sauvignon Blanc, 37% Sauvignon Musqué, and 30% Semillon, it is inspired by our favorite white wines from Bordeaux, but proudly Californian. The grapes are harvested at night, whole-cluster pressed, fermented in barrel as individual components and aged on the lees for 8 months, then incorporated into a blend, for a total of 17 months. The barrels are a mix of neutral and new French oak and stainless steel, the combination working to preserve the freshness of the juice and round the edges just enough to provide a smooth polished texture.

The energy and intensity of this white wine captures everything I love about Napa Valley. It is bright, deep, complex and delicious all at once!

ANDY ERICKSON

Winemaker

The pale white-golden hue belies the strength and intensity that resides in the wine. Immediately on pouring, the aromas rise from the glass—grapefruit rind, lemongrass, verbena, and fresh pineapple are among the many descriptors that come to mind. The palate is laser-focused; bracing acidity delivers a wave of intense flavors to the tongue, with notes of lemon candy, citrus peel, meringue, and a touch of minerality. The finish is long and delicious. This is a wine that leaves you wanting more.

BLEND: SAUVIGNON MUSQUÉ 37% SAUVIGNON BLANC 33% SEMILLON 30%
FERMENTED IN NEUTRAL & NEW FRENCH OAK
AGED 17 MONTHS IN BARREL 105 CASES PRODUCED