



FORTHRIGHT

A craft. A code. A fellowship.

2016 Forthright Sauvignon Blanc

Origin: Gamble Family Vineyards - Yountville

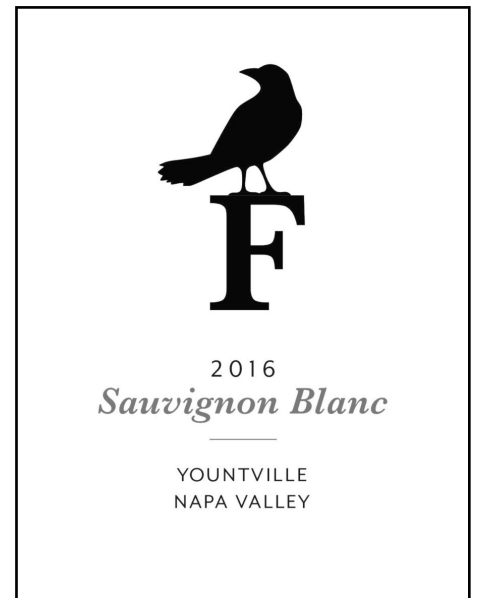
- Third generation family growers since 1916
- Certified organic in 2008
- Sauvignon Blanc Musque Clone 27

Winemaking:

- Harvested on August 29, 2016
- 50% Fermented and aged in a French Cement Egg for 1 year, transferred to French Oak Barrels for an additional year.
- 50% Fermented and aged in French Oak Barrels for 2 years
- Aged on the Lees for 1 year
- 150 cases produced
- pH 3.28, Alc. 13.5%

Tasting Notes:

Very complex aromas of Orange Blossom, Mango, Ripe Honeydew and Lemon Custard with a hint of Toasted Oak on the nose. The wine is both refreshing and savory with bright acidity that leads to a well balanced and satisfying middle palate. Finishing flavors of Key Lime and Kumquat mingle with toasty Crème Brûlée create a long lasting crisp citrus.



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