

# VASO

## 2015 VASO by Dana Estates Sauvignon Blanc, Napa Valley

### VINTAGE

The 2015 vintage produced excellent fruit quality. Our vineyards received slightly less than average rainfall but compared to the previous years of drought conditions the vines started the growing season with ample water in the soil. The winter and spring were among the warmest on record and pushed bud-break 2-3 weeks ahead setting up for an early harvest. The warm dry spring led to less vine growth with shorter than average shoots. However, the much smaller than average crop with small berries and loose clusters created balanced vines. The warm spring gave way to a summer that was hot and dry, causing some challenges with numerous heat spells that lasted multiple days. The small vine canopies and our dedication to minimal irrigation over the last decade paid dividends in 2015 with minimal fruit desiccation even after prolonged 100F+ days with extremely low humidity. This gave us the flexibility to harvest based on flavor not desiccation level and capture the character of the vineyard in the wines. The vintage will be remembered as an early, low yielding, hot vintage, with focused wines.

### HARVEST

We harvested our 1.64 acres of Hershey Sauvignon Blanc in three picks over the period of 11 days. Tradition has made this a “team” pick where all employees join for the first harvest of the season to pick, enjoy a meal and press the grapes. We gathered on August 31st to make a selective pass of only ripe golden clusters. On September 8th we made a second pass of the upper portion of the block that sits on bright red, well-drained soils. Two days after we harvested the north facing and coolest part of the block.

### METHOD

All lots were gently basket pressed to release the aromatics in the skins. The clean, flowing juice went directly to barrel for both native and inoculated fermentation in once used neutral French oak. The lees were stirred for the first six months after fermentation to integrate the oak with the fruit and to build the body of the wine. The wine was only racked once for blending just prior to bottling.

### SENSORY

The 2015 VASO Sauvignon Blanc showcases the balance of retained acidity and richness, while capturing the vibrancy that Hershey Vineyard has to offer. Aromas of lemon curd, crème brulee, sage and honey are accompanied by mouthwatering acidity and a clean finish, a true expression of the mountain site. The combination of a warm vintage with small berries produced condensed tropical flavors of pineapple, juicy melon, and hints of candied ginger. Drink now or enjoy as the wine evolves over the next three to five years. Serve with dishes that can pair with the creamy texture of the wine but also have enough acid to match the bright energy.

### STATISTICS

**Appellation** | Howell Mountain, Napa Valley

**Blend** | 100% Sauvignon Blanc

**Élevage** | 18 months in 100% once used French oak, 29% cement egg

**Coopers** | Ermitage, Baron (light toast)

**Alcohol** | 14.7%

**TA** | 7.4 g/L

**pH** | 3.18 g/L

**Bottling Date** | June 22, 2017

