

TWO OLD DOGS

2019 Two Old Dogs Sauvignon Blanc

Winemaking Notes:

Since 2005, the source of fruit for our crisp “California style” Two Old Dogs Sauvignon Blanc is a blend of Sauvignon Blanc and Sauvignon Musque grapes primarily grown in Yountville. These grapes are combined and fermented in stainless steel to create a fresh, balanced wine. The grapes ferment slowly at a very cool temperature for almost a month until dry, and the wine is then aged on the lees for several more weeks before being filtered to create a richer texture.

In the nose, the 2019 vintage shows the typical aromas of the Two Old Dogs Sauvignon Blanc with a floral nose with ripe pink grapefruit, tropical fruit, tart citrus, lemongrass, and tangerine peel. These flavors carry into the mouth with great acidity, showing hints of melon, honey, white peach, nectarine, Meyer lemon, sweet lime, and stone fruit. As the wine ages, you will find a richness of lemon curd in the palate with a rounder body, allowing enjoyment throughout the year.



Vintage Notes:

In the Napa Valley, 2019 was a near-perfect harvest! A perfect vintage that will produce wines with great structure, Napa’s warm days and cool nights are ideal for creating this beautifully aromatic and vibrant Sauvignon Blanc that is well balanced with acidity. The Sauvignon Musqué adds good weight to the body, with flavors of wet stone, a hint of honey, minerality, and melon, with a finish that is crisp and refreshing.

Technical Data:

Alcohol: 14.1%

Cases Produced: 600

Fermentation: Stainless Steel Tanks

Appellation: Yountville