



**Little Giant
2016 Sauvignon Blanc
Napa Valley**

Harvest Date: September 28, 2016
Brix at Harvest: 23.1
Harvest pH: 3.36
Harvest TA: 0.75 g/100 ml
Vineyard Location: Hedgeside Vineyard, Napa Valley
Blend: 100% Sauvignon blanc, Musqué clone
Production: 274 cases 750 ml

History: The “Little Giant” on the label is a tribute to the Newfoundland breed. These dogs are sturdy, loyal little giants that have been bred as a working dog on the eastern seaboard. Legend has it that these dogs were brought to sea and used to pull sailors back to the ship if they fell overboard in storms. In addition, they were known to actually tow small ships to shore by putting the aft lines in their mouths and swimming. Newfoundlands and great wine are two passions of Owner/Winemaker Chris Dearden. He has lived and produced fine wines in Napa Valley since 1986. A trained enologist from UC Davis, with an MBA from the Haas School of Business at UC Berkeley, Dearden has pursued single vineyard wines for several Napa Valley clients and beginning in 2005, for his own Deardenwines labels. His wines have garnered both critical and consumer acclaim since 1995. Chris lives in Napa with his wife, two children, two Newfoundlands and a chocolate lab.

Vineyard/Winemaking: The fruit for this wine emanate from a tiny vineyard near Napa city in a cool and foggy area just right to retain the aromas and flavors of the delicate Sauvignon blanc grape. This tiny, two-acre vineyard yielded a relatively small crop. These green-golden clusters were whole-cluster pressed and cold settled for 36 hours prior to inoculation with a native yeast culture that produced a slow fermentation and retained aromatic esters. After 38 days of slow fermentation, the wine was “dry” and was racked off the “lees.” It was cold stabilized and prepared for bottling. The wine was bottled while fresh and fruity and full of varietal character.

Tasting Notes: The Musqué clone of Sauvignon blanc possesses not only the grassy, melony characteristics of the varietal, but also much desired floral and tropical aromas and flavors such as peach, pear and jasmine. This wine is great for all occasions and all climates. In cold months it pairs well with cream based pastas and fish stews and in late spring, summer and fall months, it is a refreshing wine to quaff or pair with Petrale Sole, Chicken Caesar Salads and Oysters Rockefeller or on the half. It is meant to be enjoyed in its youth, but will age for 3-5 years.

94 points Wine Enthusiast Magazine

Stony perfume welcomes one into this full, fleshy white adorned with peach and green apple fruit. Succulent on the midpalate, it delivers flavor and body with balance, finishing on a tart, lingering spark of key lime.
<http://www.winemag.com/toplists/bestbuys2016/little-giant-2016-sauvignon-blanc-napa-valley/>