



2010 HALL NAPA VALLEY SAUVIGNON BLANC

Our 2010 HALL Napa Valley Sauvignon Blanc is a focused reflection of its vintage and vineyards: vibrant, balanced, and fragrant. The growing season was one of the coolest on record and leaves its signature imprint by lending finesse, structure and polished minerality. The resulting wine delivers a cleansing palate with soft, ripe fruit and expressive tree blossom and mineral notes on the finish.

Carefully hand-sorting every cluster prior to pressing ensures a clean, focused citrus character. Fermenting in stainless steel tanks and stirring the yeast lees adds both accentuated varietal expression and layered texture to the wine. Aromas are remarkably pronounced: honeysuckle and white acacia flower leading to grapefruit, passion fruit, citrus oil, and stone. The palate is fresh and provocative. Ripe honeydew intermingles with juicy lime, grapefruit and guava flavors that harmonize and glide through to a rich quenching finish.



Scan with your
smartphone
for more information
about this wine.

VARIETAL COMPOSITION..... 100% SAUVIGNON BLANC

APPELLATION NAPA VALLEY

FERMENTATION 100% STAINLESS STEEL FERMENTATION