

Kit #143A • W2

Crocker & Starr Sauvignon Blanc Napa Valley USA 2021

Selected by: Master Sommelier Evan Goldstein, Master Sommelier Madeline Triffon, and Master Sommelier Tim Gaiser



Final Deductions

Sight

BRIGHTNESS Star Bright

COLOR DEPTH Medium

RESIDUAL SUGAR Dry

TEXTURE Round / Smooth

CLARITY Clear

COLOR Straw HIGHLIGHTS Green BUBBLES No

Structure

ACID Med+ ALCOHOL Med+ PHENOLS None

FINISH Long COMPLEXITY High

VINTAGE 2021 GRAPE Sauvignon Blanc/Blend GEOGRAPHY Not Europe COUNTRY USA LARGER REGION California SMALLER REGION Napa Valley

Rationale

Once a mainstay of the Napa Valley, Sauvignon Blanc today is increasingly rare due in large part to the value of the land and its birthright ability to produce exceptional Cabernet Sauvignon. Some refer to it as "Napa's other Sauvignon" (yes, Sauvignon Blanc is one of the two parents of Cabernet Sauvignon along with Cabernet Franc), but the finest examples of this wine are appreciated for what they are– prominent whites with complexity, texture, and a riper profile of the variety. Napa Valley Sauvignon Blanc aromas and flavors lean more toward ripe citrus (grapefruit, Meyer lemon) and melon, rather than pungent grassy and gooseberry notes. Napa's warmer macroclimate mitigates the aggressive, green pyrozinic side of the grape's personality. One can often find more Bordelais interpretations employing the use of oak and blending it with Semillon, as they would in France's southwest. The resulting wines are usually smoother and rounder than other bottlings from the North Coast of the Golden State.

In 1997, Charlie Crocker and Pam Starr established Crocker & Starr with the common goal of resurrecting the historic Crocker Vineyard Estate and creating world-class wines from its extraordinary terroir. Winemaker for the celebrated Spotswood winery from 1991 until going off on her own, Pam is known for her distinctive Bordeaux-style blends that express a deep sense of place so it should not be a surprise that C&S is known for its Bordelaise style, fruit-forward, and crisp Sauvignon Blanc notably riper, rounder, and richer than many other examples while not completely eschewing the signature pungency and bright citric flavors.

Aroma & Taste

| _ | |
|---|--|
| | CITRUS FRUIT Lemon • Mandarin • Meyer Lemon • Orange Condition: Fresh, Ripe, Custard / Yogurt Part: Flesh, Peel / Zest |
| | TREE/VINE FRUIT Apple (Green) • Pear (Asian) • Quince Condition: Fresh |
| | STONE FRUIT Nectarine (White) • Peach (White) • Plum (Green/Yellow) Condition: Fresh |
| | TROPICAL FRUIT Melon (Green) • Passion Fruit • Starfruit Condition: Fresh, Ripe |
| | FLORAL Apple Blossom • Lemon / Lime Blossom Condition: Fresh |
| | GREEN VEGETABLE Cucumbers • Olive (Green) • Spring Peas |
| | OTHER VEGETABLE Ginger / Root • Mushrooms (White) |
| - | HERBAL Basil • Lemon Grass • Sorrel • Verbena |
| | OTHER SPICES Ginger Powder • Sesame / Candy |
| | ORGANIC EARTH Turned Dirt / Potting Soil |
| | INORGANIC EARTH Mineral / Rock • Salinity / Seashell |
| | OAK AGING Yes Oak Intensity: Low |
| | OAK INFLUENCE Blended Oak |
| | OXIDATION/NUTTINESS Cashew • Pinenut |
| | PERCEIVED WINEMAKING CHOICES Lees Contact |