

Jacob Franklin



2010 SAUVIGNON BLANC MASA RANCH, NAPA VALLEY

HARVEST DATE: 9/23
GRAPE SOURCES: Massa Ranch Vineyard -
Yountville, Napa Valley
BLEND: 100% Sauvignon Blanc
(20% Musqué clone)
HARVEST BRIX: 22.0°
AGING: Four months sur lie in experienced
French oak
PH: 3.22 TA: 0.74 g/100ml
ALCOHOL: 14.2%
PRODUCTION: 115 cases 12-pack 750ml

TASTING NOTES:

The meticulously farmed Massa Ranch vineyard is the source for this complex, fragrant, and elegant Sauvignon Blanc. The wine is delicate pale straw in color and possesses an intriguing bouquet of guava, apricot, golden apples, and honeydew melon. The mouth feel is medium, broad, and creamy. Flavors of Meyer lemon and nectarine are complemented by hints of oak and flint.

Pair with seafood or chicken in a creamy tarragon sauce.

This stunning Sauvignon Blanc should drink well for 2-4 years.

ABOUT JACOB FRANKLIN:

Jacob Franklin Cellars debut bottling was in 1998 and we fondly and literally refer to it as the brother label of Elyse Winery. The man behind the label is our son Jake, who at the ripe age of 8 asked “when do I get my own label without her name on it?” Good point and as parents not wanting to show favoritism, why not create a namesake label for him as well? We had gained access to some extremely limited fruit from some highly desirable vineyards in the valley and this label was the perfect place to showcase them and our only estate wine, Hoffman Lane Cabernet Sauvignon.

Jacob Franklin Cellars is focused on small production, low yield, vineyard designate wines from Napa Valley. Due to the extremely limited production these wines are available exclusively through the winery.

