

Lail Vineyards



2012 BLUEPRINT SAUVIGNON BLANC, NAPA VALLEY

THE PEOPLE

Lail Vineyards traces its Napa Valley roots back five generations to the founding of Inglenook in 1879 by Gustav Niebaum, great-granduncle of Robin Daniel Lail. Passed down to third generation owner John Daniel, Jr., Inglenook thrived under his direction from 1933 to 1964 as he played a major role in the development of the Napa Valley appellation. The winery's flagship wine, "J. Daniel Cuvee", is named in his honor.

Lail Vineyards was founded in 1995 by fourth generation vintner Robin Lail and her family to carry the unique family legacy forward into the 21st century. Generations five and six are woven into the tapestry of the venture with the involvement of daughters Erin and Shannon, and with the "Georgia" Sauvignon Blanc named for the first member of the sixth generation. Each year the family continues its passionate quest to produce the very finest wines in the world from the blend of their ingredients – the land, the seasons, the winemaking team and the spirit of the generations who led the way.

"The 2012 Blueprint Sauvignon Blanc opens with explosive aromas of fresh peaches and honeysuckle blossoms, supported by youthful notes of lemon zest and lightly toasted oak. In the mouth the attack is very full, fresh and well structured, owing to the barrel fermentations used to shape this wine. As the finish approaches, the bright acid backbone becomes evident along with a crisp minerality that punctuates the purity of this wine and the optimal growing season this vintage benefited from."

—Philippe Melka, Winemaker

PROPRIETORS: The Lail Family

– Robin, Jon, Erin & Shannon

THE WINE: 100% Sauvignon Blanc

WINEMAKER: Philippe Melka

PRODUCTION: 932 cases of 12x750ml

VINEYARDS: St. Helena and Coombsville

RELEASE: June 2013



"Veering away from the fresh, grassy model for Sauvignon Blanc and instead showing a mix of richness and hints of honey backed up by steely, gravelly notes, light grasses and whispers of Meyer lemons, this nose promises much and the wine delivers fully on the palate. It is supple and somewhat polished to start yet firms up across the palate in a way that invites a few years of cellaring for those who will resist its current charms. It has the range and stuffing to work with rich lobster dishes." 93 points 🌟🌟

— Connoisseur's Guide to California Wine

HOW TO SERVE

Serve at 50-55 degrees Fahrenheit with just about anything: from salads, pasta, fish and poultry, all the way to Asian cuisines which are not overly spicy.