

ANIMO

MICHAEL MONDAVI FAMILY

2020 HERITAGE SAUVIGNON BLANC | NAPA VALLEY

VINEYARD

The genesis of great wines is great vineyards. Oso Vineyard, located between Sugarloaf Mountain and Howell Mountain in the great Napa Valley, is truly a special labor of love. In 2004, this spot was planted with cuttings from one of the best-known rootstocks of Sauvignon Blanc with origins tracing to the esteemed Château d'Yquem and which first made its way to California via Charles Wetmore, renowned wine pioneer of the 1880s. Ten years after planting and using the same trellising methods from the 19th century, we made our first vintage of Sauvignon Blanc. Since then, the Heritage Block has delivered beautiful Sauvignon Blanc, vintage after vintage.

VINTAGE NOTES

The 2020 season will be remembered for factors beyond the normal measurements. In Napa Valley, it was a warm, dry winter without rain and cold weather until the end of March. Throughout the mild spring season, the wineries of Napa Valley worked under extensive safety protocols due to the COVID pandemic. Summer brought very cool mornings and very warm days. This build-up to harvest was interrupted by two wildfires: the LNU Complex Fire started on August 17th and the Glass Fire started on September 27th. The Animo Sauvignon Blanc was harvested the morning of August 17th and was the only Michael Mondavi Family wine to be produced in 2020 due to the fires.

WINEMAKING NOTES

Fermentation commenced in temperature-controlled micro stainless-steel tanks until sugar conversion was half complete. From there, the must was transferred to barrel with 15% of the final blend fermented and aged in new French oak and the balance held in 1- to 2-year-old neutral French oak barrels.

TASTING NOTES

The 2020 Animo Heritage Sauvignon Blanc is a medium straw color, and displays captivating white peach, vanilla bean, brioche, and lemongrass aromatics. As the wine evolves in the glass, notes of lime zest, yuzu, and blood orange emerge. Rich in texture, there are intense flavors of apricot, lemon curd, and nectarine. It is powerful, sophisticated, round & long on the palate, with all the hallmarks of the Loire Valley in France, while showcasing a distinctly California interpretation of Sauvignon Blanc.

BLEND: 100% Sauvignon Blanc

AGING: 15% new French oak for 7 months, 85% neutral French oak

ALCOHOL: 13.9%; TA 7.7 g/L; pH 3.3

CASES PRODUCED: 170



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