

Lail Vineyards

2004 Georgia



Lail Vineyards traces its Napa Valley origins back five generations to the founding of Inglenook by our great grand-uncle, Gustav Niebaum, in 1879.

The Lail Vineyards Georgia is 100% Sauvignon Blanc. The 2004 vintage is in the same style as our first vintage but with even more depth.

The grapes were growing on the bench lands in the Yountville area where a cooler combination of soil and microclimate create a luscious harmony of flavors. In 2004 the grapes were picked before the heat waves of September. They were gently sorted and pressed and the resulting juice was placed in all new French oak barrels. The juice fermented for seven weeks at low temperatures and then was racked off the heavy lees. Aging continued in the barrels on light lees for 21 months. The wine did not go through malolactic fermentation and was bottled on May 2, 2006 with no filtration.

Georgia offers aromas and tastes of mango, pears, and vanilla mixed with minerality and flowers and perfect levels of acidity. The wine finishes with flavors of citrus, vanilla and passion fruit.

Wine critic Robert Parker writes “One of the finest Sauvignon Blancs made in California is Lail’s 2004 Sauvignon Blanc Georgia”. **92-94 Points**

We recommend serving the wine only slightly chilled. Drink now to 2014 and experiment with a wide variety of food pairings including white varieties of fish, fruits, chicken, stir fry dishes, sushi and your own inventions.

Proprietors: The Lail Family —Robin, Jon, Erin and Shannon

The Wine: 100% Sauvignon Blanc

Barrels: Aged 21 months in 100% New French Oak Barrels

Winemaker: Philippe Melka

Production: 180 cases

Vineyards: Yountville

Release Date: June 2006

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