



2016 MARSTON FAMILY VINEYARD ALBION

Beginning in 2009, this is our eighth vintage of Albion and continues in the traditional Bordeaux Blanc style with rich, concentrated fruit balanced by an elegant backbone of acidity and personality. Named for our forefather, *Albion Paris Marston*, this expression of Sauvignon Blanc combines classic Old World structure with New World fruit, embracing our heritage from the chalk cliffs of Dover to the Pacific Coast of Northern California, declared “New Albion” by Sir Francis Drake.

Our fruit source remains consistent from inception of the Albion program with five (5) rows of Sauvignon Blanc Clone 530 (Loire Clone) perfectly positioned alongside the western edge of Rector Creek in the heart of Gamble Family Vineyard, Yountville appellation, Napa Valley. Although vineyard source and varietal selection remain consistent, the 2016 vintage marked further upgrades in the cellar with the implementation of a new press (2015), enhanced hybrid strains of yeast and a precise aging program.

Vintage Summary

The 2016 growing season started with a very early bud break due to continuation of the drought and a warm Spring. Ideal conditions helped the vines through bloom resulting in a balanced set. Warmer conditions continued through an early veraison in July, causing sugars to rise faster than anticipated. The combination of modest yields and warmer growing season temperatures resulted in another historically early harvest.

In the vineyard, the 2016 vintage had greater consistency and uniformity within the clusters and stronger canopies comparing to 2015; however, multiple adjustments and crop thinning were necessary to balance the fruit. In many respects, average temperatures will suggest 2016 to be on the warmer side, but due to various prolonged heat spikes it shares more consistencies with a cooler vintage. Average yields were down slightly below average, and the berry sizes were more consistent with less variation, within varieties, due to the lack of water in early Spring.

2016 MFV Albion Technical Data:

Vineyard Source:	Gamble Family Vineyard
Appellation:	Yountville AVA, Napa Valley
Composition:	100% Sauvignon Blanc
Harvest Dates:	August 22 nd through September 2 nd , 2016
Winemaker:	Marbue Marke (2009 – present)
Vinification:	65% French Oak (Francois Freres), 35% Stainless Steel Barrel
Aging:	100% French Oak Aging (20% new) for 6 months
Production:	367 Cases bottled on March 28 th , 2017

Winemaker Tasting Notes:

“An inviting nose of guava, green mango and citrus blossoms is balanced by a flinty precision. The white peach front leads to a silky mouth of tangerine, lime and melon, kept taut by a beautiful backbone of minerality.” - Marbue Marke, February 2018