



THREADCOUNT

A VIBRANT QUILT SAUVIGNON BLANC



Threadcount has quickly become synonymous with overdelivering expressive wines at a fantastic value. With our inaugural release of Sauvignon Blanc, we continue to elevate the path of Threadcount with a wine that is emblematic of the neoclassical California Sauvignon Blanc. Introducing our inaugural Threadcount Sauvignon Blanc an inspired departure from our renowned Quilt Fumé Blanc. Embracing a new direction, we've meticulously crafted this California Sauvignon Blanc to embody a refreshing, crisp profile, emphasizing purity and a sleek elegance. This wine is a testament to delicacy and finesse, artfully crafted without the influence of oak or malolactic fermentation. Instead, we've employed extensive lees contact and a controlled micro-oxygenation process, unveiling nuanced subtleties that grace its elegant profile. Each part of the process makes a difference in a delicate wine like this.

This wine is handcrafted by Joe Wagner, a fifth-generation Napa Valley winemaker with a dedicated passion for farming grapes and making luxury wine. Joe began in the wine business in 2001 at age nineteen. His passion and natural talent for winemaking quickly became apparent after he started his own award-winning single vineyard Pinot Noir label, Belle Glos. Joe went on to create Napa Valley Quilt which quickly became a top 10 luxury wine in just five vintages. THREADCOUNT is an extension of the Quilt winemaking style translated for more casual occasions.

WINEMAKER NOTES

Our Threadcount is a 100% pure Sauvignon Blanc, crafted from grapes grown in the most notable and warmer regions of California's coastal hills. Each block contributes a distinct element to the blend, resulting in a layered and complex style. The harvest dates were determined by physiological maturity, which varied widely in the 2023 vintage due to the wet winter leading to a cool summer. Nevertheless, the extended hang time reduced grapes with low sugar, firm acid, minimal pyrazines, and intense flavor expressions.

Upon arrival at the winery, the whole clusters underwent a gentle pressing, and the juice underwent a cold settling process for two days. Subsequently, it was racked off the heavy lees into stainless steel tanks, where it underwent a chill fermentation with native yeast. A protracted and cool fermentation contributed to the development of the mouthfeel, set against a backdrop of minerality and acidity.

Following fermentation, the wines remained in the tank, with the lees being stirred weekly for nearly four months before the final blend was assembled. No malolactic fermentation was allowed, preserving the vibrant fruit and floral notes, alongside the natural tension characteristic of this blend.

TASTING NOTES

COLOR: Medium yellow straw hue.

AROMA: Asian pear, honeysuckle, passionfruit, green melon, and a citrus bouquet.

PALATE: Refreshing stone fruit, grapefruit, and tropical flower. This wine has a well-balanced mouthfeel with bright and lively acidity.

FOOD PAIRING: Oysters on the half shell with mignonette sauce, niçoise salad, a blue cheese pear tart and crab cakes.