



MARSTON FAMILY
VINEYARD

2015 MARSTON FAMILY VINEYARD ALBION

Beginning in 2009, this is our seventh 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, which was declared “New Albion” by Sir Francis Drake.

Our fruit source remains consistent from inception of the Albion program with the same three (3) rows of Sauvignon Blanc Clone 530 (Loire Clone) perfectly positioned alongside the western edge of Rector Creek in the heart block of Gamble Family Vineyard in the Yountville appellation of the Napa Valley. Although vineyard source and varietal selection remain consistent, the 2015 vintage marked upgrades in the cellar with the implementation of a new press and new strains of yeast during fermentation (based on 2013 / 2014 trials).

Vintage Summary

The 2015 growing season started with a very early bud break due to a warm fall. Less than ideal conditions during bloom resulted in a challenging set. Warmer conditions continued through an early veraison in July, causing sugars to rise faster than anticipated with the lighter crop. The combination of lighter yields and warm growing season resulted in a historically early harvest.

In the vineyard, the 2015 vintage had lack of uniformity within the clusters and lighter canopies comparing to 2012, 2013 and 2014, which required multiple adjustments and crop thinning to balance the fruit. The vineyard yield was down at least 30%, and the vintage berry sizes varied widely, within varieties, due to the challenging set.

2015 MFV Albion Technical Data:

Vineyard Source: Gamble Family Vineyard
Appellation: Yountville AVA, Napa Valley
Composition: 100% Sauvignon Blanc
Harvest Dates: August 13th through August 24th, 2015
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: 196 Cases bottled on March 14th, 2016
Pricing:

| Format (ml) | Case Qty | MFV Retail Price/Btl | Case Price | CA Broker | US/Global Wholesale |
|-------------|----------|----------------------|------------|-----------|---------------------|
| 750ml | 12 | \$60.00 | \$720.00 | \$504.00 | \$432.00 |
| 1500ml | 6 | Inquire | Inquire | Inquire | Inquire |
| 3000ml | 1 | Inquire | Inquire | Inquire | Inquire |
| 6000ml | 1 | Inquire | Inquire | Inquire | Inquire |
| 9000ml | 1 | Inquire | Inquire | Inquire | Inquire |

Winemaker Tasting Notes:

“An inviting nose of passion fruit, gooseberry, guava, green mango, citrus blossoms and gardenia. A white peach front leads to a silky mouth of tangerine, mango, melon, apricot and gooseberry.” - Marbue Marke, March 2017