



# m u k u 夢久 2018

Representing purity and innocence in Japanese, **muku** is absolute euphoria in a bottle. The 2018 **muku** is produced from carefully selected, one-acre blocks of Sauvignon Blanc and Sémillon. These blocks make their home at 1,400 feet of elevation, in rocky, volcanic soils of the Hambright series. The delicate fruit is nurtured for an extra month on vine. Once harvested, the golden-brown grapes are gently pressed to extract an almost syrup-like juice, which is intensely perfumed and concentrated. In the cellar, the fruit is cold fermented to allow a slow sugar to alcohol conversion, which is designed to preserve the **muku's** heavenly bouquet. Bursting with candied apricot, guava and a hint of crisp minerality, this wine pairs perfectly with a cheese course, fruit galette, or simply on its own. Enjoy now, enjoy often.

Color	Light golden yellow
Bouquet	Lychee, ripe pear, honeysuckle, dried apple
Palate	Apricot, zesty citrus, candied guava nectar
Origin	Napa Valley
Vintner	Kenzo Tsujimoto
Winemaker	Heidi Barrett
Viticulturist	David Abreu
Cépage	Sauvignon Blanc (92%), Sémillon (8%)
Volume	375ml
Vintage	2018
Alcohol	11.4%
Aging	4 months in 100% stainless steel



# KENZO ESTATE

ESTATE BOTTLED

2018

Kmuku

夢久

SAUVIGNON BLANC LATE HARVEST  
napa valley