



2021 SAUVIGNON BLANC

WINEMAKING NOTES

FRUIT 97% Sauvignon Blanc, 1.4% Sauvignon Gris, 1.3% Semillon 0.3% Muscat
(66% Napa County, 34% Lake County)

VINEYARD The fruit for this wine comes from our sustainably farmed vineyard in Rutherford, as well as other nearby vineyards.

HARVEST Harvest Dates: August 3 – September 6, 2021
Average Degrees Brix: 24.0

WINEMAKING The grapes were harvested during the cooler night-time and early morning temperatures, preserving the inherent aromas and flavors. All of the fruit was whole cluster pressed and the juice was settled overnight before racking off lees. The juice was fermented at moderately cool temperatures (60-65 F) in stainless steel tanks using a variety of yeast strains selected to enrich the aroma and flavor profiles of Sauvignon Blanc.

AGING Aged on light lees, in stainless steel tanks, prior to blending and bottling.

TASTING NOTES An enticing mix of honeysuckle, peach and tropical fruit aromas to a luxurious blend of floral, stone fruit and a mélange of citrus flavors on the palate. The wine is simultaneously elegant and rich, perfectly balanced from the gorgeous nose all the way through the lengthy, layered finish.

