

2022 Sauvignon Blanc

NAPA VALLEY



THE 2022 GROWING SEASON started out moderate during the spring leading to a slightly later bud break and berry set in most of our vineyards. The slightly cooler spring had the welcomed affect of later start to harvest. We brought our first fruit in a full two weeks after 2021. Like 2021, harvest kicked off with Sauvignon Blanc from our Heidi Vineyard in Pope Valley on August 18th. Late season rains at the end of 2021, and a few spring rain events in 2022, meant our ponds were nice and full and we were able to irrigate the Heidi ranch as much as needed. This had the positive impact of greater canopy growth in 2022 over 2021 and higher fruit yields.

OUR SAUVIGNON BLANC is sourced from eastern Napa Valley vineyards that are blessed with the ideal soil and weather conditions to create delicious fruit with concentrated flavors, ideally balanced acidity and bright aromas. Hand harvested, a majority of our Sauvignon Blanc is destemmed to allow for some limited skin contact before pressing. Juice lees are settled for up to five days which allows more aromatic intensity. Cold, stainless steel fermentation, preserves the varietal's naturally crisp, citrus characteristics.

FOOD PAIRING: This wine can be enjoyed as a delightful apéritif or as an accompaniment to oysters, goat cheese with honey, or melon and prosciutto.

WINE DESCRIPTION

AROMAS & FLAVORS: Bright aromas of fresh citrus with tropical guava and passionfruit. Delightful flavors of key lime and grapefruit, with a round texture and a refreshing crisp finish.

SWEETNESS: Dry

BLEND: 100% Sauvignon Blanc

AGING: Cold fermentation in stainless steel tanks

та/рн: 0.65 (g/100mL) / 3.40

alcohol: 13.5%

Bottle Dimensions:	Case Dimensions:	Pallet Configuration:	UPC	SCC
Height: 12.13"	38 pounds	4I" x 45"	0 87712 10127 0	(01)00087712661279
Width: 3.20" taper	Height: 12.0"	56 Cases Per Pallet		
2.95" at base	Length: 13.5"	14 Cases Per Layer		
	Width: 10.5"	4 Layers Per Pallet		