



2020 Sauvignon Blanc California

HARVESTED: August 26th, 2020
VINEYARD: Santa Cruz Mountains, Dry Creek Valley
SOILS: loamy clay
BOTTLED: February 2021, 500 cases
COMPOSITION: 100% Sauvignon Blanc
ALCOHOL: 13.6%
WINEMAKER: Charlie Miller
VINEYARD MANAGER: Thayer Dunwoody

VINTAGE NOTES

A lack of winter rains made for an open, airy canopy and great sunlight penetration. Consistent heat resulted in even ripening and advanced flavor development at lower sugars. An earlier pick made sense in 2020 - well-balanced, energetic fruit with a solid flavor profile.

WINEMAKING NOTES

Grape clusters were hand picked, destemmed, sorted, and gently pressed in our 1 ton basket press. The juice was chilled and left to settle for 24 hours. Following settling the juice was racked clean and fermented in stainless steel. The wine was put to neutral oak barrels for five months aging and filtered prior to bottling.

TASTING NOTES

The wine is rich, mouth-coating and buzzing with acid. Aromas of ripe stone fruits and juicy pineapple. This is some classic California Sauvignon Blanc, with notes of honeydew, grapefruit, white peach, and a long mineral finish.

CELLARING

Not intended for aging. Drink now.