

# 2021 Sauvignon Blanc California

HARVESTED: September 7th, 2021

VINEYARD: Santa Cruz Mountains, Clements Hills

SOILS: loamy clay

BOTTLED: February 2022, 450 cases COMPOSITION: 100% Sauvignon Blanc

ALCOHOL: 13.2%

WINEMAKER: Charlie Miller

### VINTAGE NOTES

2021 vintage was truly a postcard vintage! The continued severe drought had a predictable (and not bad) effect: the berries themselves were smaller, which generally means smaller crops, smaller clusters but concentrated, high-quality wines. The growing season started earlier in the year – also drought-related – so the harvest started sooner and moved faster than usual. The post-veraison period was warm but mostly moderated, leading to steady and very even ripening. Vintages of such magnitude generally deliver wines with great transparency to the vineyard.

# 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 before being gently fine and filtered prior to bottling.

#### TASTING NOTES

Dynamic and vibrant aromas of white peach, and nectarine jump out of the glass, underscored by hints of citrus. The palate, tightly focused and lively, features notes of succulent white peach, honeydew and ripe grapefruit. Its signature acidity and minerally texture is mouthwatering and very memorable.

## **CELLARING**

Not intended for aging. Drink now.