



## 2022 Sauvignon Blanc California

HARVESTED: September 7th, 2022

VINEYARD: Santa Cruz Mountains, Clements Hills

SOILS: loamy clay

BOTTLED: February 2023, 700 cases

COMPOSITION: 100% Sauvignon Blanc

ALCOHOL: 13.2%

WINEMAKER: Andrew Vingiello

### VINTAGE NOTES

The 2022 vintage started with a chilly and dry winter although, fortunately, there had been considerable rainfall late in the previous year which helped saturate soils. Spring remained chilly and dry until late March when rains developed for a few weeks into April while warmer temperatures prompted an earlier budbreak. 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 post-veraison period was warm but mostly moderated, until September when a heat spell set in. Fruit continued to develop evenly until reaching phenolic ripeness. 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 neutral oak. The wine rested in neutral oak barrels for five months aging before being gently fined 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 crisp asian pear, honeydew and ripe grapefruit. Its signature acidity and mineral texture is mouthwatering and very memorable.

### CELLARING

Not intended for aging. Drink now.