



Our delicious Dry Creek Valley Sauvignon Blanc reflects the vision of our second generation. Crafted from distinct vineyard sites, this elegant blend incorporates two Sauvignon Blanc clones: Sauvignon Musqué and Sauvignon Gris. The Sauvignon Musqué gives a vibrant and juicy weight to the palate. Just as some of the finest chateaux in Bordeaux use Sauvignon Gris, we also love the texture it provides our final blend.

The 2022 harvest was compressed, starting with an early budbreak in the spring. A heatwave at the beginning of September accelerated ripening and shifted the timeline of a significant number of vineyards, setting the earliest recorded picks in the history of our family winery particularly for red varieties. Fortunately, some rain following the heatwave mitigated the increase in sugars, resulting in a high quality, yet short and intense harvest that spanned just 44 days. We are pleased with this vintage — cluster and berry sizes were down, but aromatics and flavors in the wines are abundant!

In expressing the Dry Creek Valley's unique *terroir*, this Sauvignon Blanc presents tropical aromas of passionfruit, guava, pineapple, ginger and white pepper. On the palate, flavors of Meyer lemon, lime, nectarine and cucumber come through with floral tones and a slightly creamy yet lively finish. Stainless steel fermentation was supplemented with small amounts of acacia, French oak and chestnut barrels, adding additional character and nuance to this delicious wine.

79% Sauvignon Blanc
14% Sauvignon Musqué
7% Sauvignon Gris

August 22–September 16, 2022

1–23 years

81% stainless steel fermented at an average of 52°F for 24 days; 19% barrel fermented at an average of 63°F for 12 days.

Gravelly loam, valley floor, ancient alluvials

5 tons per acre

4 months in chestnut, acacia and neutral French oak

14.1%

23.3

3.35

6.7 g/L

93 **92**
POINTS POINTS

WINEENTHUSIAST Wine Spectator

