

2022 SAUVIGNON BLANC

Dry Creek Valley

HISTORY

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.

GROWING SEASON

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!

WINEMAKER COMMENTS

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.

BLEND

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

FERMENTATION

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.

BARREL AGING

4 months in chestnut, acacia and neutral French oak

ALCOHOL | 14.1%

BRIX | 23.3

PH | 3.35

TA $6.7 \,\mathrm{g/L}$

HARVEST DATES

August 22-September 16, 2022

VINE AGE | 1–23 years

SOILS

Gravelly loam, valley floor, ancient alluvials

YIELDS

5 tons per acre

93 92
POINTS POINTS
WINE ENTHUSIAST Wine Spectator





SAUVIGNON BLANC DRY CREEK VALUE

VALLEY FLOOR, ANGIENT ALLUVIAL AUG 22-SIFI 6.25

131, 21, 30, 530, 917 ROOTSTOCKS 5C, 110R, 101-14, 514, 558.

TELL 19% IN BARRELS