

SONOMA COUNTY | 2021

Sauvignon Blanc

SONOMA COUNTY

From our founding nearly four decades ago, our winemaking philosophy has embraced the “one foot Old World, one foot New World” approach. Our Sonoma County Sauvignon Blanc embodies this and is the perfect gateway to showcase the region’s exceptional soils and climate particularly suited for this noble grape variety.

“In 2021, due to the low yields, a high percentage of the fermentations actually finished in barrel, which added uncommon complexity and depth, along with a slightly richer, rounder mid-palate.”

WINEMAKER HUGH CHAPPELLE



VINEYARDS

► 13% of the fruit came from Wine Creek Ranch (CCOF certified organic), with the balance sourced from like-minded growers.

VINTAGE

► 2021 was a season defined by drought. Exceptionally low rainfall during the winter limited shoot growth, which ultimately reduced crop size on Sauvignon Blanc across all of Sonoma County between 20-40%, depending on the exact vineyard. The silver lining to low yields, though, is always greater concentration in the resultant small crop that is left. That was most definitely the case in 2021 where both smaller cluster size, and smaller berry size, have given us a particularly intense regional expression of Sauvignon Blanc, absolutely packed with aroma and flavor. As always, phased picking across a spectrum of different ripeness levels has resulted in a wine that is also exceptionally well balanced in alcohol and with crisp, natural acidity.

WINEMAKING

► After field sorting the fruit before it reaches the winery, we gently whole-cluster press the grapes to retain acidity and minimize tannin extraction. Only one vineyard in this blend was lightly crushed before pressing for a small amount of skin contact. Cool, not cold, fermentation emphasized varietal character and terroir nuances. A small inclusion of Semillon (4%) was used as a final finishing touch for overall wine balance.

TASTING NOTES

► Pale yellow in color and bright with a slight green tinge. The nose has forward tangerine and honeydew melon with high toned green notes of fresh cut grass and a salinity reminiscent of kelp on a Northern California beach in the winter. The mouth starts with round melon and clementine but changes through the middle to brighter tart tangerine with river rock minerality that is held together with a touch of bitter herbs.

VARIETAL COMPOSITION

► 96% Sauvignon Blanc, 4% Semillon

HARVEST DATES

► August 21 - September 2021

pH | TA

► 3.16 pH | TA 0.68

ALCOHOL

► 13.3%

BOTTLED

► May 5, 2022

PRODUCTION

► 5239 Cases

PRICE

► \$19