



2022 SAUVIGNON BLANC

WINEMAKING NOTES

FRUIT 97.2% Sauvignon Blanc, 1.2% Sauvignon Gris, 1.2% Semillon 0.4% Muscat (52% Napa County, 48% Lake County)

VINEYARD The fruit for this wine comes from our sustainably farmed vineyard in Rutherford, as well as other nearby vineyards.

HARVEST Harvest Dates: August 2 – September 24, 2022
Average Degrees Brix: 22.2

WINEMAKING The grapes were harvested during cooler night-time and early morning temperatures, preserving the inherent aromas and flavors. All the fruit was whole cluster pressed and the juice was settled before racking off lees. Fermentation was at moderately cool temperatures (60-65 F) in stainless steel tanks using a variety of yeast strains selected to enrich the aroma and flavor profiles of Sauvignon Blanc.

AGING Aged on light lees, in stainless steel tanks, prior to blending and bottling.

TASTING NOTES Bright, inviting floral, pear and citrus aromas lead to a lively and harmonious palate. Resplendent with jasmine and citrus notes that range from grapefruit to lemongrass and kafir lime, delightfully nuanced by tropical notes, this wine delivers quintessential Honig sauvignon blanc style.

