



2019 Reserve Sauvignon Blanc, Rutherford Honig Vineyard

WINEMAKING NOTES

FRUIT 100% Honig Estate Fruit: 95% Sauvignon blanc, 4% Semillon, 1% Muscat

VINEYARD The fruit is from select blocks of our sustainably farmed vineyard in Rutherford, Napa Valley.

HARVEST Harvest Dates: September 7 - September 18, 2019
Average Brix at Harvest: 23.2 degrees

WINEMAKING A portion of the blend was selected from lots that were fermented in stainless steel tanks and subsequently aged on the lees in puncheons for 8 months. The remainder of the juice was fermented in new, specially selected, French oak barrels and puncheons. The barrel fermented portion of the blend underwent malolactic fermentation and was aged on the lees for 8 months. Individual lots were selected for the blend in November 2019 and the final blend was assembled in early June 2020. Bottling took place on July 15, 2020

AGING 65% aged for 8 months in French oak puncheons
35% aged for 8 months in new French oak barrels and puncheons

TASTING NOTES

Honeysuckle and lemon blossom are complemented by notes of ruby grapefruit, Meyer lemon and fresh pear. The extraordinary balance between fruit and oak creates a creamy, rich mid-palate that finishes with a core of lemon curd and a whisper of toasted marshmallow. This lovey example of an ageable Sauvignon Blanc can be enjoyed now through 2024 and beyond.

