



## 2020 Sauvignon Blanc

### Winemaking Notes

FRUIT	96% Sauvignon Blanc, 3% Semillon 1% Muscat (75% Napa County, 25% 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 17 – September 14, 2020 Average Degrees Brix: 23.0
WINEMAKING	The grapes were harvested during the cooler night-time and early morning temperatures, preserving the inherent aromas and flavors. All of the fruit was whole cluster pressed and the juice was settled overnight before racking off lees. The juice was fermented 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.
<b>Tasting Notes</b>	The flavors and aromas display an abundance of citrus notes including Meyer lemon, and ruby grapefruit. The citrus notes are nuanced and complemented by touches of jasmine, peach, and tropical fruits. With a lovely crisp finish, this wine is a complement to many foods, including Mediterranean, Asian, and Middle Eastern dishes.