



2021 SAUVIGNON BLANC

Close your eyes. Sniff. Sip. Be transported to a lush tropical island.

Bright and mischievous aromas of papaya, pineapple, guava, and soft coconut join forces to tantalize your nose while the palate is elegant and demure, as if silk could come in equatorial fruit flavors.

A coquettish wine that ushers in spring, makes us yearn for summer, and fills our heads with fantasies of barbecues on the beach.

Serve at: 42° - 51 °f

Drink: in now—2024—2026

100% Sauvignon Blanc

Aged for 5 months in stainless steel tanks.

Harvest Date: 10/9/2021

Hand Harvested

Hand Sorted

Harvest Brix: 22.0°

pH: 3.24

Alcohol: 12.5%

Total Acidity: 7.3 g/L

Residual Sugar: 0.2%

Unfiltered

Unfined

Bottling Date: 2/14/2022

Cases Produced: 180

Winter of 2021 gave us some surprisingly warm days and just enough snow to be protective when the temperatures dipped low. Early spring was lovely - sunny and mostly dry with undisturbed flowering and fruit set. Beginning in June, the summer rains arrived and persisted through August. Once into September and more so in October, we were blessed with warm and dry weather, allowing us to round out our harvest season in good conditions. The abundant moisture during the summer months resulted in a smaller crop but yielded very fruit-driven and expressive reds and sparkling and bright and refreshing whites and rosés.