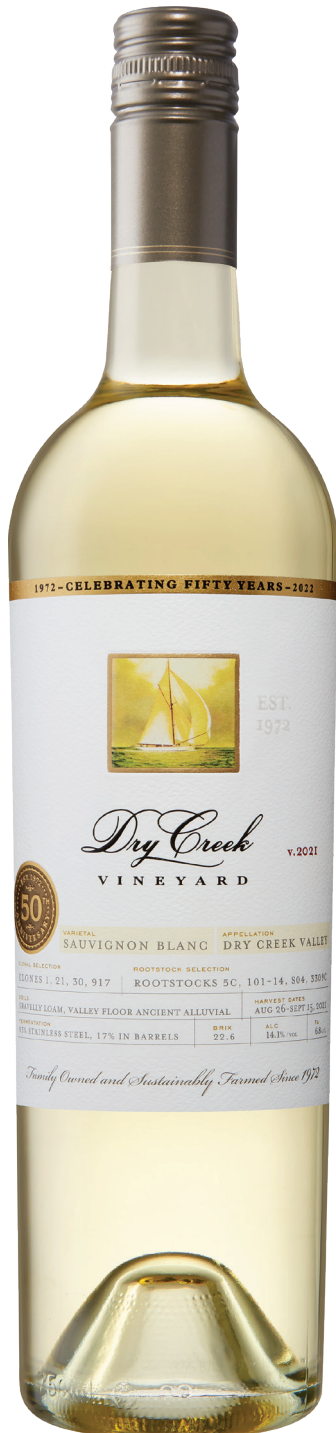




## 2021 SAUVIGNON BLANC

Dry Creek Valley



### HISTORY

Our delicious Dry Creek Valley Sauvignon Blanc reflects the vision of our second generation. Crafted from distinct vineyard sites, this elegant blend incorporates two Sauvignon Blanc clones: Sauvignon Musqué and Sauvignon Gris. The Sauvignon Musqué gives a vibrant and juicy weight to the palate. Just as some of the finest chateaux in Bordeaux use Sauvignon Gris, we also love the texture it provides our final blend. In expressing the Dry Creek Valley's unique *terroir*, this beautiful wine displays bright, fruit-forward aromas and a full-bodied mouthfeel.

### GROWING SEASON

The 2021 growing season was moderate and consistent, with more typical start and end dates for our 50<sup>th</sup> harvest. Due to drought conditions we saw less shoot growth, so we gave the vines extra care and attention when managing canopies and crop loads. The shorter shoots, combined with a below average fruit set, led to our yield being down across the harvest compared to last year's. However, the quality was very high overall! There was great acidity in the white grapes, like Sauvignon Blanc, and the wines are fresh, vibrant and aromatic.

### WINEMAKER COMMENTS

Our elegant and refined Sauvignon Blanc incorporates small amounts of Sauvignon Musqué and Sauvignon Gris, which add a layer of depth and weight to the wine. At first swirl, this Sauvignon Blanc presents tropical aromas of passionfruit, pineapple and melon with nuances of peach and jasmine. On the palate, flavors of guava, Meyer lemon and cucumber come through with a slightly creamy, but lively finish. Stainless steel fermentation was supplemented with small amounts of acacia, French oak and chestnut barrels, adding additional character and nuance to this delicious wine.

### BLEND

81% Sauvignon Blanc  
16% Sauvignon Musqué  
3% Sauvignon Gris

### FERMENTATION

83% stainless steel fermented at an average of 52°F for about 22 days; 17% barrel fermented at an average of 62°F for 11 days in acacia, neutral French oak and chestnut barrels

ALCOHOL | 14.1%

BRIX | 22.6

PH | 3.34

TA | 6.8 g/L

### HARVEST DATES

August 26–September 15, 2021

VINE AGE | 10-22 years

### SOILS

Valley floor alluvial soils, silty and sandy loam with some gravel

### YIELDS

5 tons per acre

### RELEASE DATE

March 2022