





Russian River Valley

2021 BARREL SELECT SAUVIGNON BLANC

Our 2021 Barrel Select Sauvignon Blanc opens with aromas of WHITE NECTARINE, MEYER LEMON AND A SUBTLE HINT OF VANILLA. Bright, fruity notes of grapefruit, guava and lime are COMPLEMENTED BY A RICH TEXTURE FROM THE NEUTRAL OAK AGING AND CRISP, LINGERING FINISH. A PERFECT WINE TO ENJOY BY ITSELF OR TO PAIR WITH LIGHT APPETIZERS.

VINTAGE

The winter of 2020-2021 had minimal rainfall and mild temperatures leading to drought conditions throughout California's North Coast. With a warmer than average winter and spring, budbreak was two weeks ahead of normal. Summer was warm and dry, with a few short heat spikes. The warm weather resulted in beautifully ripened fruit and a fairly early harvest.

VINEYARDS & WINEMAKING

Our Sauvignon Blanc comes from our estate in the warmer end of the acclaimed Russian River Valley AVA of Sonoma County. Known for its cool, foggy climate that sweeps in from the Pacific Ocean and its alluvial soils, this river valley is an idyllic site for growing Sauvignon Blanc. The grapes were harvested September 11, 2021 and then stirred bi-weekly for three months before being put to barrel for 7 months of aging in neutral French oak.

COMPOSITION & ANALYSIS

Appellation: Russian River Valley Composition: 100% Sauvignon Blanc

Cooperage: Aged 7 months in neutral French oak

TA: 6.8 g/L | pH: 3.25 | Alc: 14.8% | Production: 316 cases