





Russian River Valley

2022 PROPRIETARY WHITE WINE

On the nose, our 2022 Proprietary White Wine opens with tropical AROMAS OF MANGO, HONEYDEW AND ORANGE BLOSSOM. A RICH AND FULL MOUTHFEEL LEADS TO A PALATE BURSTING WITH FLAVORS OF GRAPEFRUIT, Guava, fresh herb and a hint of minerality. Enjoy this fresh and DELICIOUS WINE WITH BARBEQUED OYSTERS OR GARLIC PRAWNS.

VINTAGE

The winter of 2021-2022 had minimal rainfall and mild temperatures, adding to drought conditions in Sonoma County and the Russian River Valley. With mild winter and spring temperatures, bud break was ahead of average. Summer was warm and dry, with above-average temperatures in August leading to an earlier harvest.

VINEYARDS & WINEMAKING

Our Proprietary White Wine is a Bordeaux style blend made primarily of Sauvignon Gris, which is a slightly fuller bodied and richer wine than its close relative, Sauvignon Blanc. The fruit was sourced from our estate vineyard in Russian River Valley, 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 Gris and Sauvignon Blanc.

COMPOSITION & ANALYSIS

Appellation: Russian River Valley

Composition: 74% Sauvignon Gris, 26% Sauvignon Blanc

Cooperage: Aged 9 months in Concrete Egg and French oak, 20% new TA: 5.85 g/L | pH: 3.39 | Alc: 14.8% | Production: 101 cases