



B A N S H E E

## 2022 SAUVIGNON BLANC SONOMA COUNTY

OUR SAUVIGNON BLANC COMES FROM A COMBINATION OF VINEYARDS THROUGHOUT SONOMA COUNTY. THE WARM DAYS AND COOL EVENINGS OF THE VINEYARDS IN THIS REGION ARE PERFECT FOR OUR STYLE OF SAUVIGNON BLANC: FRUIT-DRIVEN WITH A BACKBONE OF LIP-SMACKING ACIDITY AND A TOUCH OF MUSCAT CANELLI AND MUSCATO GALLO TO REALLY “POWER UP” AND HIGHLIGHT THE FLORAL ASPECTS OF THE WINE (THINK X-MEN).



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Our vineyard selection for the Sonoma County Sauvignon Blanc has continued to improve over the years. We sourced from five different vineyards for this vintage and the final blend is bright, refreshing and lively with acidity.

### VARIETAL COMPOSITION

96% Sauvignon Blanc, 3% Muscat Canelli, 1% Muscato Gallo

### WINEMAKING

The grapes were harvested between September 4th and September 10th, 2022 and then whole-cluster pressed and fermented in stainless steel to retain aromatics. The wine was cold fermented at 62°-64°F.

### TASTING

The 2022 Sauvignon Blanc opens with a fragrant nose of kiwi-lime, apple, honeydew melon and white peach, with a touch of vanilla brioche. Bright acidity and juicy green apple flavors are coupled with lemon-lime and ginger root in this refreshing wine.

### BARCODE

853868006321

### ALCOHOL

13.6%

### pH

3.26

### TA

6.7

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