

WINEMAKER'S NOTES



BOTTLED:
APRIL 21, 2022

LANCASTER ESTATE 2021 SAMANTHA'S SAUVIGNON BLANC

Production: 500 cases
Varietals: 100% Sauvignon Blanc

Titratable Acidity: 6.3 g/L
pH: 3.2
Alcohol: 14.0%

OUR THOUGHTS...

Grown 100% on our Alexander Valley estate, our Samantha's Sauvignon Blanc showcases the very best of the varietal and the AVA. On the nose, bright and floral aromas of citrus zest, melon and white flower draw you in. The palate offers elegant and layered flavors of white nectarine, grapefruit, mango and honeysuckle. The crisp acidity is balanced by a creaminess from the partial French oak aging, while a subtle mineral texture from the concrete egg aging lingers on the smooth finish.

VINTAGE AND ESTATE NOTES:

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.

COOPERAGE:

The 2021 Samantha's Sauvignon Blanc was fermented and aged for 6 months in a combination of stainless steel drums (47%), concrete egg (30%), and neutral French oak barrels (23%). The concrete egg method allows for constant circulation of the juice and imparts a minerality and texture to the wine. The wine was then bottled unfiltered in April 2022.

