



2022
HANDMADE
SAUVIGNON BLANC - RUTHERFORD ESTATE

VINTAGE

The 2022 vintage was warmer and drier than average, culminating in a significant 8-day heat surge in early September with temperatures soaring above 110^oF. The extreme heat forced Brix to rise and we found ourselves in a hurry to bring in all the fruit as quickly as possible.

VINEYARDS & WINEMAKING

Our Sauvignon Blanc is planted in sandy soils along the Napa River at our estate vineyard in Rutherford, one of the most heralded AVAs in Napa Valley. In addition to its historical importance, Rutherford is a premier region for luxury-class, Bordeaux-variety wines. The grapes were harvested in the morning hours on August 25, 2022. The fruit came from our Estate vineyard block 1 and was skin soaked which allows the skins to touch the juice for 24 hours to extract more color and aromatics. The juice was then fermented and aged for three months in concrete egg and stainless steel tanks.

TASTING

Mouthwatering aromas of kiwi, lemongrass, white peach, honeysuckle and citrus fill the nose upon opening our 2022 Handmade Sauvignon Blanc. The palate is bright and refreshing with notes of grapefruit, lime, stone fruit and a hint of fresh herbs. A smooth texture and subtle minerality from the concrete egg aging lingers on the finish.

STATISTICS

APPELLATION	Rutherford, Napa Valley	ALCOHOL	14.2%
VINEYARD	Foley Johnson Estate, Block 1	TA	6.67 g/L
COMPOSITION	100% Sauvignon Blanc	pH	3.13
AGING	3 months in concrete egg and stainless steel	BOTTLING DATE	January 26, 2023
PRODUCTION	150 cases		