

FOLEY F SONOMA

2021 SAUVIGNON BLANC SONOMA COUNTY

Foley Sonoma is dedicated to mixing old-world tradition and modern technology to create limited production, luxury wines from estate vineyards in the Alexander Valley appellation within Sonoma County. Our family has been growing and creating wines since 1996 throughout California and beyond. The estate vineyards offer diverse terrain and soil types that cater to our focus on the five noble Bordeaux varieties — Cabernet Sauvignon, Merlot, Cabernet Franc, Malbec, and Petit Verdot. We look forward to sharing the wines from this special place with you and your family for years to come. — The Foley Family

VINTAGE

The winter of 2021 had minimal rainfall and mild temperatures leading to concentrated flavors and colors. With a warmer than average winter and spring, budbreak was two weeks ahead of normal. The warm weather resulted in beautifully ripened fruit and a fairly early harvest.

VINEYARDS & WINEMAKING

The vineyards for our Sauvignon Blanc lie in the heart of the Chalk Hill AVA. Just down the road from Foley Sonoma, our family vineyards are planted to rich soils that support the Sauvignon Musque clone used in this wine. After harvest, the fruit was fermented in stainless steel tanks to capture its light, fresh characteristics.

TASTING NOTES

Our 2021 Sauvignon Blanc displays aromas of fresh citrus. Rich fruit and a crisp minerality play nicely with grapefruit to define our bright and refreshing style of Sauvignon Blanc. Enjoy alongside your favorite seafood dish for a delicious pairing.

TECHNICAL DATA

Appellation: Sonoma County

Composition: 100% Sauvignon Blanc

Aging: Stainless steel

Alcohol: 14.5%

TA: 6.06 g/L

pH: 3.56

Production: 208 Cases

