



2022
HANDMADE
WHITE BLEND - NAPA VALLEY

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, and the Semillon was selected from the Church Vineyard in Yountville. The Sauvignon Blanc was harvested in the overnight hours on August 25 and the Semillon on September 12, 2022. The fruit was gently whole-cluster pressed to a stainless steel tank, cold settled and then racked to a combination of stainless steel tank and concrete egg for primary fermentation. After primary fermentation the wine was aged for 4 months in stainless steel and neutral French oak, then bottled August 15, 2023.

TASTING

The 2022 Handmade White Blend opens with pronounced aromas of key lime, white peach, and honeysuckle, with notes of lemongrass and jalapeño. The bright mouthfeel offers stonefruit flavors complemented by honeydew melon and grapefruit lingering on the finish.

STATISTICS

APPELLATION	Napa Valley	ALCOHOL	14.8%
VINEYARD	Foley Johnson Estate and Church Vineyard	TA	5.3 g/L
COMPOSITION	55% Semillon, 45% Sauvignon Blanc	pH	3.57
AGING	4 months in stainless steel and neutral French oak	BOTTLING DATE	August 15, 2023
PRODUCTION	60 cases		