



2021
HANDMADE
SAUVIGNON BLANC - RUTHERFORD ESTATE

VINTAGE

The 2021 growing season began with very little rain, which set the tone for another drought year in Northern California. The crop was very light with small berries, which were high in flavor concentration and of amazing quality. A warm summer and early fall were ideal for ripening and maturity of the fruit. While a light crop year, the 2021 vintage was a winemakers delight with exceptional fruit quality.

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 16, 2021. 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 our concrete egg tanks.

TASTING

Light and refreshing, our Handmade Sauvignon Blanc offers mouthwatering aromas of blood orange and green guava, with hints of lemon zest. The palate is juicy and crisp on the front with an explosion of citrus fruits and a slightly sweet sensation on the mid palate. A smooth texture and subtle minerality from the concrete egg aging lingers on the finish.

STATISTICS

APPELLATION	Rutherford, Napa Valley	ALCOHOL	13.8%
VINEYARD	Foley Johnson Estate, Block 10	TA	6.6 g/L
COMPOSITION	100% Sauvignon Blanc	pH	3.2
AGING	3 months in concrete eggs	BOTTLING DATE	January 2022
PRODUCTION	340 cases		