

WINEMAKER'S NOTES



BOTTLED:
APRIL 11, 2023

LANCASTER ESTATE 2022 SAMANTHA'S SAUVIGNON BLANC

Production: 368 cases
Varietals: 100% Sauvignon Blanc

Titratable Acidity: 7.59 g/L
pH: 3.01
Alcohol: 14.5%

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 floral and melon aromas draw you in. The palate offers elegant and layered flavors of stone fruits and grapefruit. The pronounced, 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 2022 growing season began with ideal weather conditions that culminated in an extended heat spell in late summer. The hot temperatures accelerated fruit ripening and reduced yields but overall the fruit quality of our Sauvignon Blanc was outstanding.

COOPERAGE:

The 2022 Samantha's Sauvignon Blanc was fermented and aged for 6 months in a combination of stainless steel drums (34%), concrete egg (33%), and neutral French oak barrels (33%). 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 2023.

