

Sauvignon Blanc Andrews Vineyard Dry Creek 2020

Harvest Date: September 9th, 2020

Grape Source: Andrews Vineyard, Dry Creek

Blend: 100% Sauvignon Blanc

Aging: Stainless steel fermented and aged

Alcohol: 14.2%

Total Production: 820 cases

Release Date: March 2021

Vintage Notes: 2020 was a challenging year for many reasons. In the vineyards and across California we had a few extra challenges with the fires that ravaged our state. The fires alone were very destructive, but the smoke from the fire caused most of the wine damage. Smoke can enter the grape and sit under the skin and appear in multiple different ways and levels. Our Sauvignon Blanc was not in the smokes path. However, for safety we had labs test the vineyard and there was no trace of smoke. This is very evident when you taste this beautiful bright lifted wine!

Winemaking Notes: Early in the morning the cold whole bunches of grapes were lightly pressed. We allowed the sediment to settle over two days prior to racking to a second tank for fermentation. After fermentation we racked the wine off the lees to another tank where the wine was held under argon and kept cool for months. We bottled this wine early to capture the fresh aromatics the wine had in its youth.

Tasting Notes: This light straw gold wine is bursting with aromatics. Loaded with passionfruit and honeydew melon the nose turns to lime zest and white pepper. The wine is quite lush for Sauvignon blanc, with lemon custard and kiwi on the palate. Bright acidity balances out the lushness and the wine finishes with a myriad of tropical fruit. This wine has always been at its best in its youth.