

## Sauvignon Blanc Andrews Vineyard

Dry Creek 2021

Harvest Date: September 10th, 2021

**Grape Source**: Andrews Vineyard, Dry Creek

**Blend**: 100% Sauvignon Blanc

**Aging**: Stainless steel fermented and aged

Alcohol: 14.2%

Total Production: 695 cases

Release Date: March 2022

**Vintage Notes**: The spring of 2021 was mild, a perfect start to the growing season. However, summer decided to stay keeping things very hot into September. This caused the green elements in this variety to dissipate quickly and the big fruit elements to come on rapidly. Yields were a little bigger, but with all the heat the crop ripened in a timely manner.

Winemaking Notes: We whole cluster pressed, settled, racked and stainless steel fermented the juice. Again, we placed all sections of the fruit together to ferment in one tank. 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 with a screw cap for the first time in our history. Using a screw cap is perfect for wines where you want to retain the bright aromatics and that are meant to be drank in their youth.

## **Tasting Notes:**

The 2021 Sauvignon Blanc is the first time in the history of Barnett Vineyards that we used a screw cap. We do this with our Sauvignon Blanc and Rose to retain the bright fresh aspects as evident on the nose. Immediate guava, kiwi and gooseberry are matched by jasmine and fresh cut limes. The palate is rich for a Sauvignon Blanc where tropical fruit flavors persist as well as floral honeysuckle notes. There is a long finish of passionfruit and kiwi. This is a bright lively wine meant to be enjoyed chilled in its youth.