

2021 SONOMA COAST SAUVIGNON BLANC

WINEMAKING DATA:

Winery Retail:	\$28	Release Date:	April 1st, 2022
Alcohol:	13.7% by volume	Acidity:	TA = 6.5 g/L; pH = 3.31
Harvest Dates:	Sep. 9th - 28th, 2021	Brix at Harvest:	24.1 degrees
Appellation:	100% Sonoma Coast		
Vineyards:	50% Leveroni Vineyard; 26% Hi-Vista Vineyard; 24% Grossi Vineyard		
Fermentation:	75% fermented in neutral 137 to 1,107 gallon oak casks 25% stainless steel fermented		
Aging/Cooperage:	Aged on the yeast "sur-lie" for 3 months in neutral casks		
Production:	1,538 cases (12 x 750ml)		



WINEMAKER'S NOTES:

This well-balanced Sauvignon Blanc is sourced from cool vineyards in the southern end of the Sonoma Coast AVA. The Hi-Vista vineyard in western Carneros and the Grossi vineyard north of Petaluma contributes spice and bright, tangy acidity. The Leveroni vineyard south of Sonoma adds the unique floral character of the Sauvignon "Musque" clone. The resulting blend has a bouquet of lemon, nectarine, and grapefruit zest, leading to lush fruit flavors of white peach, passion fruit, orange peel, and honeydew melon. This lovely wine finishes with a refreshing minerality and a vibrant acidity, making it an ideal accompaniment to a wide range of soups, salads, and shellfish dishes.

ACCOLADES:

2021 VINTAGE RATINGS

THE **tastingpanel** MAGAZINE **92** POINTS

JAMESSUCKLING.COM  **91** POINTS

