

BLEND

100% Sauvignon Blanc

LAB ANALYSIS

- pH 3.4
- TA 5.9 g/L
- Alc. 13.5%
- RS 0.38%
- Brix at harvest 22.8

PRODUCTION

2021 Vintage, 100% Temecula Valley, Estate Grown and bottled.
Fruit was hand harvested and fermented for 20 days in stainless tanks.
Fermentation temperature 52 Degrees.

Bottled December 7, 2021, with 306 cases produced.

TASTING NOTES

Lucious melon, a hint of sage, and grapefruit zest hit the palate like the perfect medley. Lychee chimes in, as does a tiny bit of fresh hay. Crisp acidity brings it all together, making this a wine that's worthy of drinking alone or as an accompaniment to lunch on the patio. Try it alongside a shaved fennel salad with fresh citrus and bits of feta.

AGING POTENTIAL

Drink now through 2023

