THE V[®]CE

NAPA VALLEY SAUVIGNON BLANC, 2022 Batch #111 "The House"

Our 8th vintage Sauvignon Blanc was crafted from three distinctive vineyards. The spectrum of flavors of this wine makes it a great companion to an array of cuisines & occasions.

THE V[®]CE SAUVIGNON

2022 VINJAGE

The growing season started off with very little rain after two consecutive years of historic drought. Frost during flowering season resulted of record low yields. Warm summer led to intensely-flavored, small sized berries. Harvest started on August 8th, the earliest we ever harvested in Napa.

THREE VINEYARDS

-Rutherford: Most of this wine comes from this vineyard. Blessed with sandy-clay loam soil that proved over the years to be an ideal spot for growing world class Sauvignon Blanc. *CCOF* (California Certified Organic Vineyard)

-Oakville: A tiny lot of Sauvignon blanc surrounded by prime land of Cabernet, on the north west corner of Oakville. USDA **Certified Organic**

-Suisun Valley: Located on the eastern edge of Napa County, our vineyard experiences diurnal temperature swings of up to 40F during the summer which blesses the grapes with massive flavor concentration all while its maintaining fresh acidity.

TASTING NOTES

"The House" Sauvignon Blanc was crafted along the lines of fine white Bordeaux. The grapes were gently pressed as whole clusters and fermented in neutral French oak barrels. The wine was aged on its lees in a combination of concrete eggs, neutral oak barrels and stainless steel for 5 months with monthly stirring.

Seductive and inviting aromas of spearmint, melon, kiwi and quince. Medium body with impressive depth on the palate. Persistent flavors of Meyer lemon and ginger with notes of pear, verbena and Italian basil. Excellent harmony of flavors from start to finish, perfectly balanced, stylish and truly brilliant! Enjoy now and over the next 4-6 years.

- Production: 2800 cases
- Alc 14.2%.