



# 2021 Sauvignon Blanc

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**Alcohol label %:** 12.0 | **pH:** 3.39 | **Acidity (TA):** 6.0 | **Residual Sugar (g/L):** 1.0

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## Growing Conditions

2021 ended up being a strong vintage in spite of challenges in the form of intense humidity earlier in the summer and several significant rain events. The rains were well-timed. Just before bloom and just before veraison, and other rain events were spaced out and came and went quickly. September and October were very warm with plenty of sunshine resulting in a full ripening of the crop. We were fortunate to conclude our harvest before the Nor'easter storms of late October.

## Winemaking

In the vineyard, an intensive regimen of leaf removal (to better expose the fruit to the sun and wind) was done. Performing thorough leaf removal early in the growing season (during or immediately after fruit set) aids greatly in attaining the goal of growing healthy, ripe, clean fruit. The fruit is healthier thanks to the drier microclimate created within the canopy. Pathogens such as powdery mildew are susceptible to UV light which will kill their spores. In addition, thorough, early leaf removal accelerates the natural depletion of methoxypyrazines. Pyrazines are responsible for the grassy or bell pepper aromas that are naturally present in some varieties, such as Sauvignon Blanc, more than others. Due to the leaf removal and the very warm vintage, very little if any noticeable pyrazines remain in this wine allowing the fruit to show through without interference from the pyrazine aroma compounds.

The vineyard yielded about 2.75 tons per acre. The 2021 vintage is made from fruit from our Sound Avenue property, planted in 2005 as well as fruit from our original block, planted in 1984.

Average fermentation temperature was kept cool, around 60° F. The wine was fermented entirely in stainless steel tanks to preserve varietal character. It was sealed with a screw cap to preserve freshness and cleanliness.