



2021 Sauvignon Blanc

Alcohol label %: 12.5 | **pH:** 3.24 | **Acidity (TA):** 7.3 | **Residual Sugar (g/L):** 2.0 |
Serving Temperature (°C): 42.0 | **Drink starting in:** 2022 | **ending in:** 2026

Growing Conditions

Winter of 2021 gave us some surprisingly warm days and just enough snow to be protective when the temperatures dipped low.

Early spring was lovely - sunny and mostly dry with undisturbed flowering and fruit set. Beginning in June, the summer rains arrived and persisted through August. Once

into September and more so in October, we were blessed with warm and dry weather, allowing us to round out our harvest season in good conditions. The abundant moisture during the summer months resulted in a smaller crop but yielded very fruit-driven and expressive reds and sparkling and bright and refreshing whites and rosés

Aging

Aged for 5 months in stainless steel tanks.

Bottling

Bottling Date: 2/14/2022

Palate

Close your eyes. Sniff. Sip. Be transported to a lush tropical island.

Bright and mischievous aromas of papaya, pineapple, guava, and soft coconut join forces to tantalize your nose while the palate is

elegant and demure, as if silk could come in equatorial fruit flavors.

A coquettish wine that ushers in spring, makes us yearn for summer, and fills our heads with fantasies of barbecues on the





2021 Sauvignon Blanc

beach

