

MAYHEM

2022 Anarchy Sauvignon Blanc

Mayhem Wines is a collaboration between two established wine industry siblings - Terry Meyer Stone of Anarchist Mountain Vineyards and her brother JAK Meyer of Meyer Family Vineyards, along with their respective spouses Andrew Stone and Janice Stevens.

Established in 2018, Mayhem Wines continues to evolve producing small batch, quality wines that are expressive of each vintage. With a focus on aromatic whites and bold reds, we aim to create wines with personality that captivate and drive memorable wine experiences.



THE VINTAGE

The 2022 vintage started off very slow with cool temperatures. Summer delivered our usual glorious Okanagan weather without the extreme heat we had in the previous year. The latter half of the season presented great weather for slow and gradual flavour and phenolic development in the fruit keeping sugar levels in control. The fall weather produced above average temperatures right through to the end of October, which were ideal conditions for retaining natural acidity and slow gradual accumulation of flavours to optimal ripeness. The overall 2022 growing season has provided us with outstanding fruit for our 2022 Anarchy Sauvignon Blanc.

THE WINE

This is the second year we produced a single vineyard barrel fermented Sauvignon Blanc. The fruit was hand-picked from Hillview Vineyard on the Naramata Bench sub-GI and was picked on a specific flavour profile on the 9th of October. The fruit was whole bunch pressed and held on its lees for 7 months. The wine had a long, and very cool 12-week fermentation which was initially started in stainless steel before being transferred to 85% seasoned barriques and 15% stainless steel barriques at five brix to complete ferment. Temperatures were kept cool to preserve the purity and delicate nuances of the fresh fruit.

TASTING NOTES

Lively and layered with aromas of citrus, tropical fruit, and lemongrass this is a racy and bone-dry Sauvignon Blanc. It's bright and fresh with a full mouthfeel displaying characteristics of grapefruit, orange rind and sage alongside a creaminess and salinity on the palate. It has a beautiful textural component, and the acid is electric wrapping around all the flavours. A linear stream of crystalline acid closes out the crisp and lengthy finish. A true reflection of the 2022 growing season capturing a sense of place, time, and personality.

PAIRS WELL WITH

Fresh mussels in coconut lemongrass and white wine sauce or grilled Halloumi cheese on a crunchy crostini topped with a dash of lemon juice.

pH – 3.10

TA – 8.58 g/L

RS – 0.22 g/L

Alcohol – 13.3%

140 cases produced

Every life well-lived should have a little Mayhem!
MAYHEMWINES.COM

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