

# TOOTH+NAIL

## 2022 Tooth & Nail Sauvignon Blanc

### Winemaking

The 2022 Sauvignon Blanc is a blend of five targeted picks that spanned from the end of August through mid September. The early pick on August 31 was designed to establish core of bright citrus notes, while the later picks were aimed at accentuating the tropical fruit thiols that are a hallmark of Tooth & Nail Sauvignon Blanc. The grapes were picked at night and 60 percent of the fruit underwent eight hours of destemmed skin contact to enhance thiol development and elevate the mouthfeel. Fermentation was performed in a mix of stainless steel tanks (52%), French oak barrels (38%), a large oak foudre (6%) and a concrete egg (4%)—allowing for the creation of textural complexities. Fermentation was long and slow, and the separate lots were predominantly aged on their fermentation lees for five months until bottling in February 2023.

### Tasting Notes

Fresh and expressive, the 2022 Sauvignon Blanc bursts from the glass with aromas of floral peach, green apple and grapefruit with notes of cut grass and flint. Juicy pineapple, guava, kiwi and citrus flavors find textural roundness and length along the mid palate, finally cascading with racy acidity into a tangy, quenching finish.

### Tooth & Nail Squad Series

The Squad Series is a line of Tooth & Nail wines made in admiration for those who inspire us most: our loyal followers. Sustainably grown, high in character and digitally alive—taste the future of wine.



**Appellation:** Central Coast

**Harvest Dates:** August 31 – September 14, 2022

**Aging:** 5 months in stainless steel, French oak barrels, concrete and oak foudre

**Alcohol:** 13.5%

**pH:** 3.46

**TA:** .65 g/100 ml

**Production:** 4,800 cases

