

# TOOTH=NAIL

## 2021 Tooth & Nail Sauvignon Blanc

### Winemaking

The 2021 Sauvignon Blanc is a blend of three targeted picks. An early pick on September 7 was designed to capture bright citrus notes, while later picks on September 21 and October 1 were aimed at accentuating the tropical fruit thiols that we covet in Sauvignon Blanc. Collectively, all of the fruit was picked at night to ensure the retention of pure fruit character. Approximately 60 percent of the fruit underwent destemmed skin contact for eight hours to enhance the development of thiols and elevate the mouthfeel. Fermentation was performed in a mix of stainless steel tanks, French oak barrels, concrete eggs and a large oak foudre—allowing for the development of textural complexities. Fermentation was long and slow, and the separate lots were aged on their fermentation lees until the final blend was assembled on January 5, 2022.

### Tasting Notes

A deliciously expressive wine, the 2021 Sauvignon Blanc explodes from the glass with aromas of pink grapefruit, white peach and kafir lime. On the palate, layer upon layer of citrus, white gummy, peach, and pineapple are stacked against refreshing acidity, all supported by ample weight from extended lees contact.

### 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:** September 1 & 21, October 1

**Aging:** 4 months in stainless steel (46%), French oak barrels (25%), concrete (15%) and oak foudre (14%)

**Alcohol:** 14.1%

**pH:** 3.44

**TA:** .63 g/100 ml

**Production:** 2,600 cases

