



2022 Rutherford Sauvignon Blanc

Rutherford, Napa Valley AVA

12.8% ABV

Vineyard notes

This Sauvignon Blanc is sourced from a beautiful vineyard site defined by its placement atop of the Rutherford bench. A combination of deep alluvial clay and deficit irrigation force the vines to stress just enough to bring out the true varietal characteristics of this grape.

Cellar notes

This Sauvignon Blanc was brought into the winery and then whole cluster pressed. The juice was allowed to cold settle for 24 hours before being transferred into stainless steel tanks. At this point indigenous yeast were allowed to settle in and begin a cool, slow fermentation. With this wine we pursued a clean and transparent fermentation so that we could accentuate the beautiful aromatics of the grapes and site. After finishing fermentation the wine was allowed to rest for 8 months in Stainless steel.

Tasting Notes

Passion fruit and bright Valencia orange with a zesty acidity

Vegan Friendly

Sustainable vineyard source

Carbon Conscious glass and labels used

Unfined, unfiltered, uninoculated

Total sulfur < 85 ppm