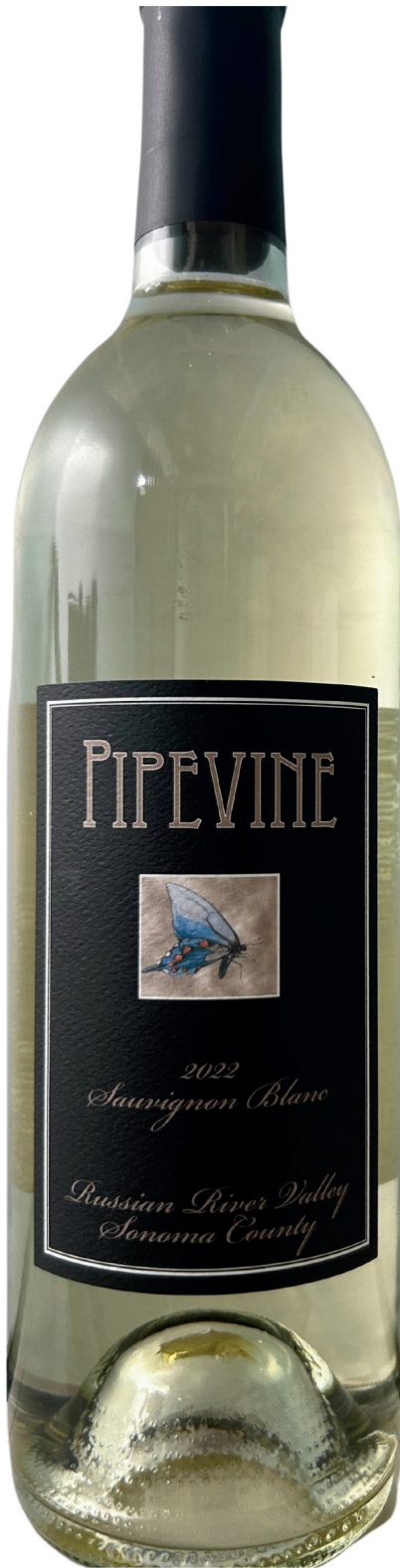


2022 Pipevine Sauvignon Blanc

Russian River Valley, Sonoma



The Wine:

This 100% Sauvignon Blanc was sourced from a single vineyard located on the westside of the Russian River near the town of Healdsburg. The area offers an ideal climate for growing Sauvignon Blanc grapes with cool mornings and evenings. There is just enough moisture funneled in from the Pacific Ocean, located only about 30 miles away, to keep the acidity vibrant and plentiful. The grapes were gently pressed and fermented at cool temperatures in stainless steel and aged for 4 months with gentle stirring of the lees. This classic style of producing Sauvignon Blanc results in wines with lively acids and bright citrus aromas. Only 60 cases were made.

Tasting Notes:

Color: Platinum-gold.

Aromas: Citrus fruit, notably white grapefruit, with floral notes and hints of tomato leaf.

Flavor & Texture: Bright citrus flavors with white nectarine and the skin of peaches mingle with subtle fresh herbs. The lively and energetic acidity keep the wine refreshing and clean.

Food Pairing: Shrimp and scallop kebabs in a honey-citrus glaze.

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