



## 2022 EXCLUSIVE COLLECTION SAUVIGNON BLANC



### ABOUT THE VINTAGE

The 2022 growing season resulted in excellent quality fruit. After years of drought, substantial winter rain was followed by dry conditions through March. Spring brought mild and cooler temperatures with bud break beginning in March. September saw a week of triple digit heat days accelerating harvest for a number of varieties. White wines from 2022 have perfect acidity, freshness and have remarkable flavor and texture.

### CONVERSATIONS WITH THE WINEMAKERS

This beautiful wine is a blend of three distinct vineyards in the North Coast appellation of Lake County which is located on the northern edge of the Mayacamas Range. With elevations ranging from 1,350 to 2,600 feet, the grapes are grown in mountain climate conditions allowing for good acid retention during ripening. Grapes were also harvested from a vineyard in a narrow valley between Lake and Napa County. Vineyard lots were harvested and fermented separately then blended based on style. The wine was fermented in stainless steel tanks and aged on lees to add complexity.

### TECHNICAL NOTES

**Appellation:** North Coast

**Alcohol:** 13.0% by vol.

**pH:** 3.20

**TA:** 6.7 g/L

### WINE PROFILE

The wine exhibits a gentle, golden hue within the glass, accompanied by fragrant lemon aromas and delicate undertones of apricot and white peach. The palate showcases a harmonious equilibrium, introducing crisp citrus fruits upon entry and culminating in intricate layers of stone fruits and green apple notes. Impressively well-proportioned, the wine boasts a mineral essence, seamlessly integrated acidity, and a vibrant, lively finish.