



## *2018 Sauvignon Blanc*

Vintage: 2018

Appellation: Yountville

Blend: 100% Sauvignon Blanc

Winemaker: Tom Bardessono

Production: 50 Cases

Alcohol: 13.2%

Brix: Average 24.1

pH: 3.3

Total Acidity: 6.55 g/L

**Tasting notes:** The wine is fermented in a small stainless steel tank at a low temperature of 52 degrees F. After fermenting for a number of days the temperature is raised to 62 degrees F. The fermenting juice is then placed in a light toasted, new French Oak Burgundy barrel.

The winemaking process is a reductive process, one without oxygen, inert gas is used in every stage of the process to ensure that the wine is not exposed to oxygen. This protects the wine from reduction, preserving the aromatics of this delicate wine

The yeast and lower temperature fermentation develop boxwood, grapefruit, and exotic fruit flavors. Using the new barrel and wine lees will develop mouth feel and roundness on the pallet. This mono varietal Sauvignon Blanc, with body and volume, maintains balance with regionally characteristic acidity.

