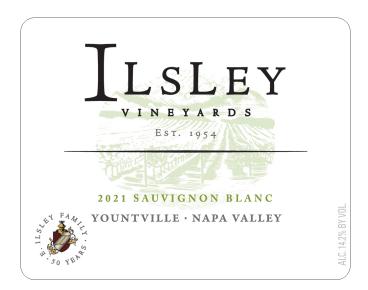


## 2021 SAUVIGNON BLANC



VINTAGE: 2021

HARVEST: September 10, 2021
APPELLATION: Yountville
BLEND: 100% Sauvignon Blanc
WINEMAKER: Tony Arcudi

BOTTLING DATE: August 2, 2022 PRODUCTION: 89 Cases of 750ml

рн: 3.27

TOTAL ACIDITY: .65 g/L

ALCOHOL: 14.1%

## TASTING NOTES:

Like sunshine on a spring day, this Sauvignon Blanc glows in the glass. Aromas of fresh nectarine, lilikoi, tangerine and green apples pop from the glass. The palate deepens slightly into passionfruit and pineapple, yuzu, citrus fruit jelly candy and lemon sorbet. Lovely, bright, mid palate acid and a long, lean finish mean that our 2021 Sauvignon Blanc is both the perfect aperitif and a wonderful food wine.

## VINTAGE NOTES:

2021 came in dry and cold, with record low temperatures and inadequate rainfall, portending a season of small canopies, small berries and small yields. After a relatively wet March, the growing season was just right, bringing in mild to warm days in spring and beautiful summer days, and placing both bloom and veraison 5-7 days ahead of the average. As anticipated, we harvested as small crop, but with incredible intensity and varietal character

## ILSLEY VINEYARDS:

Located in the Vaca Mountain foothills of Napa Valley's Stags Leap District lie the Ilsley Vineyards. For three generations our family has provided grapes for some of Napa Valley's finest wines. Now after sixty years of farming, we have hand-selected grapes from our hillside vineyards to produce our own Cabernet Sauvignon that we believe captures the essence of the Stags Leap District..

