



2020 Sauvignon Blanc, Virginia

Initially the aromatics show some pleasant tropical notes of pineapple, papaya and mango which then go into green apple, pear, peach, and apricot. All these fresh fruits are well balanced with a bright grapefruit and lemon essence. Beside the fruit aspects is a hint of grass/hay with some limestone nuances. This is all enveloped with a bright citrus mouthfeel with a touch of creamy vanilla and a long finish. Overall a nicely balanced Sauvignon Blanc with a more old world style. – *Matthew Meyer, Winemaker*

VINTAGE: This was a tough year on many counts. The winter started mild and was somewhat uneventful with moderate temperatures. Then in April and May Virginia was hit with some severe frosts devastating some growers. We then had a very wet start to the summer which proceeded to dry up with some extreme heat days. The rains then remerged in September making for difficult conditions with the grapes ripening. The rains did not completely dissipate for the remainder of harvest and did allow for some nice days to work.

BLEND: 100% Sauvignon Blanc

HARVEST: The Sauvignon Blanc was harvested on 23 September 2020 with 22.7 brix, 3.86 pH and 7.98 g/L TA.

VINEYARD SOURCE: Bent Mountain, VA

FERMENTATION: Fermented in stainless steel tank for 21 days with MSB Yeast

AGING: 9 months in stainless steel drums.

BOTTLING DATE: June 2021 – 167 cases

RELEASE DATE: October 2021

TECHNICAL INFORMATION:

12.0% Alc
3.35 pH
8.95g/L TA
0.1% RS (dry)

