



2019 Sauvignon Blanc, Virginia

I think we have exemplified the old-world traditions of Sauvignon Blanc and have created a wine with subtle aromatics of grapefruit, citrus, and green apple as well as a touch of strawberry and tart cherry. Along with these subtle elements is a clean grassy/hay note that pairs nicely with the fruits. Hiding just behind these is a prosciutto wrapped fig, which is why I think this wine will pair wonderfully with a cheese and charcuterie board. The finish has a lovely brightness with the grapefruit shining through. – *Matthew Meyer, Winemaker*

VINTAGE: Starting with a mild winter we rolled into an early spring. In late March we started seeing temps in the 70's with just a few cooler days to follow. The spring conditions led to excellent fruit set and ultimately a bountiful crop. The summer, for Virginia, was very mild with only a few days of hot humid conditions. The Autumn was particularly dry with warm days and cool nights. From mid-September to early October we experienced very little rain which is invaluable for maturing grapes. I believe the 2019 vintage to be the best I have experienced in Virginia for my tenure here.

BLEND: 100% Sauvignon Blanc

HARVEST: The Sauvignon Blanc was harvested on 8 September 2019 with 21.2 brix, 3.56 pH and 7.21 g/L TA.

VINEYARD SOURCE: Bent Mountain, VA

FERMENTATION: Fermented in stainless steel tank for 14 days with Fermavin TS28 Yeast

AGING: 9 months in stainless steel tanks.

BOTTLING DATE: July 2020 – 708 cases

RELEASE DATE: January 2021

TECHNICAL INFORMATION:

12.0% Alc
3.33 pH
7.24g/L TA
0.075% RS (dry)

