



2021 Sauvignon Blanc, Virginia

This wine is showing a wonderful array of the classic tropical notes of pineapple, lychee and mango along with some apricot and peach stone fruits. There is an additional orange, apple and lemon aspect that melds well with the tropical and stone fruits. Next to the fruits is a lovely wildflowers and fresh grass aromas. The finish is creamy and smooth with bright citrus undertones. Overall, a well-balanced wine with some classic old world style elements. –
Matthew Meyer, Winemaker

VINTAGE: Overall, 2021 experienced above average temperatures in 9 of the 12 months.

Except for January the winter was warmer and wetter than average. The Spring rolled in with some early rains and warm temperatures in the latter part, which was good for the development of the vines, unfortunately this was coming after a frost year and some of the primary buds were affected reducing crop yield. Virginia did experience some frost issues in 21, but not as bad as 20. The summer continued its warming trend as well as more rain than usual. Luckily the rains dissipated in the Autumn, and we had a wonderfully dry warm harvest season. The Quality was very good for the grapes we just wish there was more.

BLEND: 100% Sauvignon Blanc

HARVEST: The Sauvignon Blanc was harvested on 12 September 2021 at 21.9 brix, 3.56 pH and 7.24 g/L TA.

VINEYARD SOURCE: Bent Mountain, VA

FERMENTATION: Fermented in stainless steel tank for 15 days with Sensy Yeast

AGING: 9 months in stainless steel tanks and drums.

BOTTLING DATE: May 2022 – 198 cases

RELEASE DATE: February 2023

TECHNICAL INFORMATION:

12.0% Alc
3.58 pH
5.83 g/L TA
0.075% RS (dry)

