

2022 Virginia Sauvignon Blanc

An elegant old world style Sauvignon Blanc with tropical notes of pineapple, lemon and banana, along with some soft apricot, peach, pear and apples nuances. The fruit is wrapped up with a pleasant herbal character with fresh cut grass and hay. The mouthfeel is bright and inviting with lemon grass and tropical notes prevailing while still maintaining a soft creamy approachable distinction. Overall, well balanced easy drinking wine with a pleasant finish. A very food friendly wine. - *Matthew Meyer, Winemaker*

VINTAGE: The 2022 vintage started with a somewhat mild winter with just a few really cold days. Spring came in with some frost scares but for the most part we escaped without as much damage as originally feared. The summer was considered a wet one with lower-than-normal temperatures. As we rolled into harvest months there was concern over how much rain we experienced in the summer, and we also had Hurricane Ian to contend with, but luckily, he passed over bringing cooler temps and drier conditions. The harvest months ended up fairly dry and allowed for some good ripening.

BLEND: 100% Sauvignon Blanc

HARVEST:

The Sauvignon Blanc was harvested on 5 September 2022 at 18.6 brix, 3.64 pH and 7.25 g/L TA.

VINEYARD SOURCE:

Crown Vineyards, Albemarle County, VA

FERMENTATION:

Fermented in stainless steel tank for 20 days with IOC Be Thiols Yeast

AGING:

8 months in stainless steel tanks and drums

BOTTLING DATE: July 2022

TECHNICAL INFORMATION:

12.3% Alc
3.40 pH
7.25 g/L TA
0.075% RS (dry)

