



2020 SAUVIGNON BLANC KNIGHTS VALLEY, SONOMA COUNTY

Winemaking

Grapes hand-harvested at night, sorted, destemmed, gently pressed, then thoroughly settled, before beginning a slow fermentation at cool temperatures.

Tasting Notes

Lithe and refreshing, this Sauvignon Blanc delivers an enticing mix of citrus and tropical flavors of lime, kiwi, and kumquat that lead to a clean mineral finish. Its versatility makes it equally at home as the start to an elaborate dinner or as the featured wine at a beach clambake. Fresh seafood, Thai vegetable curry or Indian chickpea curry are all great matches. For an elegant brunch, try pairing with an herb souffle, goat cheese omelet or egg frittata. Enjoy now through 2028.

AVA Knights Valley

Vineyard Knights Bridge Estate Vineyard

Blocks 6A, 6B

Soil White alluvial

Variety 100% Sauvignon Blanc

Clones 1, 30-Musque
Harvest Date August 24, 2020

Barrel Aging 6 months in 90% stainless steel, 10% neutral French oak

TA 6.4 g/L pH 3.41 Alcohol 14.0%

Bottling Date March 30, 2021 Release Date May 1, 2021

> Cases 145 SRP \$30