



**Sauvignon Blanc 2020:**

Sauvignon Blanc is our only white varietal. The French Musque clone reflects tropical flavors and yields peach and melon flavors. This wine is medium in acidity and delivers a long finish and soft bouquet. The unique characteristics of the Musque clone are easily to enjoy alone or with light meals and seafood. Serve the Sauvignon Blanc chilled, not too cold. This wine has no residual sugar (dry).

Our elegant and refined Sauvignon Blanc Sauvignon Musqué adds a layer of depth and a fleshy, full-bodied mouthfeel. At sip, this wine presents tropical aromas. On the palate, flavors come through with a slightly creamy, but lively finish. Stainless steel fermentation was supplemented with small amounts of lees contact adding additional character and nuance to this delicious wine. RELEASE DATE January 2021 BLEND 100% Sauvignon Musqué, APPELLATION Dry Creek Valley HARVEST DATE August 27, 2020 ALCOHOL 13.2% FERMENTATION stainless steel fermented at an average of 52°F for about 14 days;

COMPOSITION	100% Musque Sauvignon Blanc
VINEYARDS	100% Sonoma County
APPELLATION	Dry Creek Valley
VINEYARD	Head Pruned, 2 separate blocks
OWNERSHIP	100% Estate Grown
BRIX	23.8
ALCOHOL	13.2% by Volume
CHEMISTRY	TA .57/100ml PH 3.2
COOPERAGE	Aged in Stainless Steel, Less Contact