



2020  
SAUVIGNON BLANC - RUTHERFORD ESTATE  
HANDMADE

VINTAGE

The winter of 2019-2020 produced average rainfall in Napa County with the bulk of rainfall January through May. Spring temperatures were mild and warm, with bud break two weeks earlier than average. Temperatures during the summer were above average, which led to early grape ripening and an early harvest. The fruit for our 2020 Rosato was harvested just prior to the Glass Fire which damaged many wineries in Napa and Sonoma counties.

VINEYARDS & WINEMAKING

Our Sauvignon Blanc is planted in sandy soils along the Napa River at our estate vineyard in Rutherford, one of the most heralded AVAs in Napa Valley. In addition to its historical importance, Rutherford is a premier region for luxury-class, Bordeaux-variety wines. The grapes were harvested in the morning hours on August 17, 2020. The fruit came from our Estate vineyard block 1 and was skin soaked which allows the skins to touch the juice for 24 hours to extract more color and aromatics. The juice was then fermented and aged for four months in our concrete egg tanks.

TASTING

Our 2020 Handmade Rutherford Sauvignon Blanc is filled with bright citrus aromas with hints of lemon grass. The palate is rich and full with juicy flavors of white nectarine, grapefruit and a subtle wet stone minerality from the concrete egg aging. A refreshing wine with well balanced acidity and a lingering juicy finish.

STATISTICS

APPELLATION	Rutherford, Napa Valley	ALCOHOL	13.8 %
VINEYARD	Foley Johnson Estate	TA	6.6 g/L
COMPOSITION	100% Sauvignon Blanc	PH	3.32
AGING	4 months sur lie in a concrete egg tanks	BOTTLING DATE	January 2021
		PRODUCTION	378 Cases