



2022 Sauvignon Blanc Sonoma County

The grapes for this wine were Sourced from Mazzoni Family Vineyards on the West Side of the Russian River by Geyserville High School.

This Sauvignon Blanc is bold, opulent and full bodied. The wine was concrete egg fermented (55%), stainless steel barrel fermented (30%) and neutral barrel fermented (15%). A total of 5 different yeast were used to maximize complexity of the wine and accentuate The different attributes for the fermentation vessels...It was also the first fruit brought in that vintage so there was plenty of time to a deep-dive into the fermentation plan for this wine...And I think all the extra TLC shows in the final product.

At the end of fermentation, the wine was kept from going through a second malo-lactic fermentation in order to preserve the fruity and zesty character of the Sauvignon Blanc. The wine was then aged on it's fermentation lees to build mouth feel and complexity for over 6 months prior to bottling.

210 cases bottled.

