

# THE 2019 SAUVIGNON BLANC

## WINEGROWING INFORMATION

In 2019 we experienced a late bud break. What started off as another drought year was saved by a welcomed five inches of rain in May that produced lush vigor in the vines. The growing season was marvelously consistent with no major heat spikes. This allowed for slow ripening, long hang time and optimum flavors.

Eisele Vineyard cuttings of Sauvignon Blanc and Sauvignon Musqué were introduced to our vineyard in 2008. The exceptional soil drainage on Kamen Estate and fractured volcanic rock without ceilings of ash create the perfect spot for growing these varietals. Our Sauvignon Blanc is made in concrete egg tanks without malolactic fermentation to preserve the wine's incredible aromatics and natural acidity. The constant contact with the lees adds amazing texture and weight without any wood influence.

## WINEMAKER'S TASTING NOTES

This wine is full of youthful exuberance! Expressive notes of pineapple, grapefruit, Granny Smith apple, crisp pear, honeydew melon rind and verbena abound. Racy citrus, stone fruit, white cranberry, night blossom and crushed rock add complexity to the aromatic profile. The palate is an assembly of tropical notes and exotic florals bound by intense minerality. Graceful and balanced with a refreshing slice of acidity that lingers through the lasting finish! Enjoy now, but note the Kamen Estate Sauvignon Blanc evolves and matures into an incredibly complex white wine over the years.

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### Vineyard Information

Estate Grown: 85% Sauvignon Blanc, 15% Sauvignon Musqué  
Southern Mayacamas Mountains Elevation 1100–1450 ft.  
Moon Mountain District, Certified Organic Vineyards

### Production and Technical Data

Alcohol: 13.8% | Production: 250 cases | Release Date: August 2020

