

THE 2020 SAUVIGNON BLANC

WINEGROWING INFORMATION

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

The 2020 Sauvignon Blanc is simultaneously delicate, layered and expansive. Crushed quartz, crisp apples, Bosc pear skin, guava fruit, lychee, white peach and crenshaw melon are abundant both in aroma and flavor.

Secondary notes of lemon blossom, straw hay, freshly peeled sugar cane, kiwi and pineapple wind their way through this beautifully zippy wine.

There is a balance of flavor intensity and the savory, firm acid structure. The length of the finish is remarkable and resonates with stone fruit, citrus flower and minerality. Crisp, refreshing and satisfying.

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: 14.1% | Production: 240 cases | Release Date: June 2021

