

2022 SAUVIGNON BLANC SAN MATEO VINEYARD, RUTHERFORD ESTATE NAPA VALLEY

VINEYARD: Rutherford Estate

VARIETAL: 100% Sauvignon Blanc

ALCOHOL: 13.5%

MATURATION: Stainless steel

FOOD AFFINITIES: Goat cheese, seafood, melon and prosciutto

WINEMAKER TASTING NOTES:

"Fermented with precision in stainless steel barrels and sur lie aged, our mouthwatering Musque clone fruit is showcased in the Rutherford Estate San Mateo Vineyard Sauvignon Blanc. Fresh aromatics of lemongrass, passionfruit, pomelo and Kaffir lime on the nose transition to Meyer lemon and minerality on the palate. Generous in acidity but softly textured, the 2022 has a length and versatile complexity that can be enjoyed with many cuisines."

- Justin Carr

GROWING SEASON:

The 2022 vintage is a tale of two harvests. With a five-day triple-digit heat wave in September followed quickly by heavy rain, the harvest of most red varieties was paused until the end of October while the white varieties were all in prior to the heat wave. After the rain, grapes were left to hang and enjoyed mild weather days that allowed winemakers to wait for perfect ripeness. The intermission that defines this harvest will showcase the full range of flavors that Napa Valley wines are known for from crisp, fresh, and vibrant to dense, structured, and powerful.

LONG MEADOW RANCH:

Owned by Ted, Laddie, and Christopher Hall, LMR employs an integrated, organic farming system, using simple, sustainable methods. Each part of the Ranch contributes to the health of the whole. Vineyards and wine making, olive orchards and olive oil making, cattle and horse breeding all work together in complementary fashion, as do the egg-laying poultry flock and the organic vegetable gardens. All crops are certified organic by California Certified Organic Farmers (CCOF) and are grown without the use of herbicides, pesticides, or chemical fertilizers.

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