



2020 Sauvignon Blanc

North Coast

VINTAGE NOTES

The severe lack of rain at the end of 2020 led to very weak shoot growth and low crop yields in 2021. This will continue to affect the vines in 2022. All that aside, the fires that started August 18th had the largest impact on the 2020 growing season. On August 21st the fires reached the ridge line about 1000 yards behind our estate vineyards.

TASTING NOTES

The 2020 Riley's Rows Sauvignon Blanc was sourced from the Redwood Valley Grape Ranch which we own and farm in Mendocino County. On the nose, the wine is bright and fresh with notes of citrus blossom. On the palate, the wine has hints of ripe meyer lemon with beautiful acidity.

My goal with this wine is to offer a fresh style of Sauvignon Blanc with pretty fruit, great acidity, and a clean finish. As always, I want to make a varietally correct wine that is well made, delicious, and affordable. I love to pair this wine with fresh seafood like a seabass or scallop crudo or sashimi. We use this a lot as a first course wine when my dad and I do wine dinners together.

SPECS + TECH NOTES

Harvest: August 21st, 2020

Appellation: North Coast

Alcohol: 12.8%

pH: 3.32

TA: 6.42 g/l

Fermentation: 100% stainless steel tank

Cases Produced: 289

