



2022 Sauvignon Blanc

North Coast

SPECS+TECH NOTES

Harvest: : 9/23/22, 10/4/22

Appellation: North Coast

Alcohol: 12.7%

pH: 3.37

TA: 5.76 g/l

Fermentation: 80% stainless steel tank, 20% neutral barrels

Cases Produced: 1200

VINTAGE NOTES

The drought that started in 2021 continued in 2022 and actually worsened. There was essentially no rain in the winter of 2021/2022. The spring was cold and on 5/12th Lake County experienced a hard frost that completely destroyed the crop in low lying areas. Our Voigt Ranch in Lake County had 100% crop loss. As the season progressed the water was shut off in many places as creeks and reservoirs were depleted. As a result of the protracted drought the vines were weak and yields were low for the third year in a row. A week of very high temperatures in late August led to an earlier harvest in Sonoma County. Lake County and Mendocino County both got a late start due to the cold spring and fruit there came in late. Despite the low yields Brix levels were lower. The 2022 vintage is generally characterized by wines with lower alcohol and more restraint.

TASTING NOTES

My goal with my Sauvignon Blanc is always to make my favorite wine to drink. My 2022 vintage is the perfect balance between great acidity and elegant fruit notes. The wine opens up with Meyer lemon and finishes with hints of Ruby red grapefruit and white peach. This wine pairs as well with oysters as it does with a sunny day on a boat!

