

HAYES VALLEY



2022 HAYES VALLEY SAUVIGNON BLANC

The 2022 Hayes Valley Sauvignon Blanc is a unique new world approach to a classic old-world style of white wine production. The wine is made of 81% Sauvignon Blanc and 19% Semillon grapes and is hand-picked, and hand sorted to maintain the highest quality product when it hits the crush pad. The wine is allowed minimal skin contact and is aged and fermented at extremely cold temperatures. This technique allows the wine to maintain its crisp natural acidity, as well as preserve the vibrant aromatic characteristics that would traditionally escape during a warm fermentation. The California spin of bright citrus and bold melon characteristics blend well with an old-world mix of fresh cut grass and subtle minerality.

HARVEST NOTES

The 2022 growing season was another unique season from start to finish throughout California. With most of the state still in a severe drought situation, bud break started early due to extremely dry soils throughout California's vineyards. Luckily, it was a very mild spring and there were very few reported cases of frost. Mild temperatures stayed right through and into the Summer. The Summer was mild to cool compared to historical averages and there were no major heat events or spikes. Having the mild temperatures allowed for a prolonged growing season and optimal ripening temperatures right into the Fall. The Harvest for much of the state began 1 week to 10 days earlier than the previous 3 seasons due to the vines being subjected to absolute perfect ripening weather. By the time any late October rain event came, they were welcomed as a natural dose of water after harvest as many vineyards had already harvested roughly 95% of their grapes. Another premium growing season with outstanding quality marking 5 straight years of above average wine quality in the cellar.

WINEMAKING NOTES

The grapes are destemmed and cold-soaked on skins for 48 hours to allow for limited extraction of phenolics and tannins out of the skins. Post cold soak the wine is pressed off of the skins and cold settled for another 48 hours allowing the clean juice to be racked off of the thicker lees for a clean fermentation environment. This added technique gives this Sauvignon Blanc a rounder mouthfeel and larger body, separating it and its quality from the typical California or "new world" style of Sauvignon Blanc. Post fermentation, the wine is stored in stainless steel tanks where it is fined and filtered prior to bottling.

TASTING NOTES

Color: Light Straw
Aroma: Lime, Fresh Apple, Rose
Structure: Light Body, Medium Plus Acid, Medium Long Finish
Flavors: Fresh Cut Grass, Citrus, Wet Stone
Pairings: Goat Cheese, Figs, Crab

TECHNICAL INFORMATION

Vineyard: 100% Estate Vineyard
Blend: 81% Sauvignon Blanc, 19% Semillon
Aged: 100% Aged and Fermented in Stainless Steel Tanks
Harvest Date: Aug 23rd – 27th
Average Brix at Harvest: 22.5
PH: 3.35
TA: 0.69
Alcohol: 13.5%
Sugar: 0.03g/L

