

INK GRADE

2021 SAUVIGNON BLANC

NAPA VALLEY, CALIFORNIA



APPELLATION NAPA VALLEY AVA

VARIETAL COMPOSITION
100% SAUVIGNON BLANC

SUSTAINABILITY CERTIFIED COOP ORGANIC,
DEMETER BIODYNAMIC CERTIFICATION

AGING AGED 9 MONTHS IN A COMBINATION
OF CONCRETE, STAINLESS STEEL AND FRENCH
OAK BARRELS (25% NEW)

PRICE

"Lemon confit, almonds, white flowers, chamomile and a hint of graphite give this dynamic layered Sauvignon tons of complexity. This is fabulous."

- ANTONIO GALLONI, OCTOBER 2022

Sourced from a steep east facing mountain slope, these Sauvignon Blanc vines were planted in 1996. The well-drained volcanic soil forces the vines to dig deep into the bedrock for water. This exposure to the various layers of soils comprised of volcanic ash and rock renders a wine of incredible minerality and opulent complexity. Vigilant farming is practiced to retain aromatics while preserving the natural acidity. Use of concrete, stainless steel and large oak vessels marry textures and weight, and lees enhance the saline quality while longer pressing builds structure.

94 POINTS
vinous

