

# INK GRADE

## 2020 SAUVIGNON BLANC

NAPA VALLEY, CALIFORNIA



**APPELLATION** NAPA VALLEY AVA

**VARIETAL COMPOSITION**

100% SAUVIGNON BLANC

**SUSTAINABILITY** CERTIFIED COOF ORGANIC,  
DEMETER BIODYNAMIC CERTIFICATION

**AGING** AGED IN LARGE FORMAT BARRELS  
AND CONCRETE FOR 9 MONTHS TO MAINTAIN  
AND EXPRESS THE PURITY AND PEDIGREE OF  
THIS VINEYARD

**PRICE**

"The 2020 Sauvignon Blanc is generous and expansive in feel. Lemon confit, mango, mint, apricot and light tropical accents all grace this exotic Sauvignon Blanc. I have never tasted anything quite like it. The viscous textural profile is especially distinctive and compelling."

- 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.

93 POINTS  
vinous

