



2021 RESERVE SAUVIGNON BLANC

In contrast to the other Sauvignon Blanc wines we produce, our Reserve Sauvignon Blanc is aged in a variety of French Oak barrels rather than stainless steel. By incorporating oak barrels of varying age, this wine is able to acquire a more substantial body while developing complex flavors all while maintaining the brightness associated with Sauvignon Blanc.

Our 2021 vintage opens with aromas of kiwi and starfruit, complemented by notes of coconut and toffee. These distinct aromas are a product of both the time spent maturing in oak barrels, as well as the characteristics of the fruit itself. As you take your first sip, the fruit shines through with notes of ripe pineapple and kumquat marmalade, while hints of macadamia nut, caramel, and crème brûlée peek through.

The mouthfeel is polished with a nice crisp acidity, which is also creamy and rich. The finish is soft and round, yet clean and refreshing, inviting another sip. We recommend serving this wine at cellar temperature to fully appreciate its complexity and layers of flavor!



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| Varietals: | 70% Sauvignon Blanc 30% Sauvignon Blanc Musqué |
| Harvest Dates: | August 21 - September 10, 2021 |
| Barrel Aging: | 65% Neutral, 35% New French Oak |
| Bottling Date: | December 14, 2022 |
| Production: | 400 Cases |
| ABV: | 14.5% |