



2022 29 ESTATE SAUVIGNON BLANC



Composition: 100% Sauvignon Blanc

Harvest Date: August 22–31, 2022

Barrel Age: 20 months, 100% new French oak

Cooperage: Saury Immersion, Ermitage BTL

Bottling Date: June 20, 2024

Alcohol: 14.5%

pH/TA: 3.22 / 0.66

Release Date: October 1, 2024

Cases Produced: 113

THE VINEYARD Our 29 Estate Vineyard sits on a hillside just at the “pinch” of Napa Valley’s hourglass shape. Excellent airflow provides natural frost protection, while the fertile clay loam soils encourage deeply rooted vines. The small Sauvignon Blanc block is just next to the winery, where a hillside tree line provides cool afternoon shade, giving this wine its signature richness and complexity.

THE VINTAGE The 2022 growing season began in early March following a few wet winter months, which set the stage for an excellent bud-break. Timing was in-line with the five-year average, and warmer temperatures during the last week of February helped to push smooth development across the valley. April was a bit cooler than average, and some vineyards had to be protected from potential frost damage, but things warmed up in May providing adequate conditions for bloom and fruit set. The summer months of the growing season were remarkably consistent with warm days and cool nights—a perfect diurnal weather pattern for flavor development and bright acidity. During Labor Day weekend, an unprecedented period of triple digit highs shocked the valley—nine days straight of triple digits. Several vineyards were harvested during or soon after the heat wave while others held strong into the first two weeks of October, when the last of the fruit made its way to the winery. Much of the late ripening fruit came from the Rutherford and Oakville areas.

THE WINE The aromatic bouquet on this alluring white wine can only be described as gorgeous. The nose is dominated by full bloom white florals alongside a fragrant display of white peach, white nectarine, orange blossom, honeysuckle, and a hint of Meyer lemon. On the palate, the wine reveals its unique character, showcasing a slight crème brûlée-like texture that is both indulgent and intriguing. Delightful oily in viscosity, this wine presents a luxurious mouthfeel that is rich and unctuous while still always maintaining its freshness and verve. High acid and low pH provide piercing acidity, focus and polish. Expect a finish with the longevity and persistence to rival that of a fine cabernet.