



2022 SAUVIGNON BLANC



WINEMAKING

The base of my winemaking background is in high-end Napa Valley cabernet houses, but one of my earliest winemaking responsibilities was in tending to the white wines that complemented our red wines. Sauvignon Blanc is a varietal I hold very close to my heart and I am pleased we were able to make the investment in 2022 to produce our own for Monroy Wines.

Our Sauvignon Blanc is sourced from the Kick Ranch vineyard in Sonoma's Fountaingrove District. The block is all planted to the musquè clone, which produces a highly floral expression of the varietal.

The 2022 vintage in Sonoma was characterized by the severe heat spike at the beginning of September. Fortunately for us, 3.5 tons of grapes were harvested the morning of August 22nd and gently whole-cluster pressed up to the press cut at 1.2 bars of pressure. The juice settled overnight and was racked off its gross lees, and then barreled down with no additions of acid or water to five barrels (one new, four used) and our new 350 gallon stainless steel tank. The juice cold fermented slowly and steadily to dryness over three weeks, dropping less than 2-3 brix per day even through the heart of fermentation. The final volume consolidated into one new hogshead barrel, two neutral barrels, and the full stainless steel tank. The wine sat on lees for six months until it was fined, filtered, and bottled.

TASTING NOTES

Passionfruit, white guava, green melon, honeysuckle, and jasmine flowers flourish in the nose, with just a kiss of vanilla and cream. In the mouth there is a beautiful oyster-shell minerality accompanying the tropical and green fruit sweetness. The wine is intricately textured, balancing the citrus freshness from the stainless steel with the tropical fruit richness given by barrel fermentation. All this with a framing energetic seam of acidity leads to a vibrant and persistent finish.

Petit croque monsieur, gougères, and wood-fired pizza are lovely pairings for this wine. The floral notes and lively acidity also matches it ideally as an aperitif before transitioning to a Monroy Cabernet Sauvignon.

CHEMISTRY

pH - 3.21
Titratable Acidity - 7.6 g/L
Malic Acid - 1.6 g/L
Residual Sugar - <1.0 g/L
Alcohol - 13.5%

COOPERAGE

15% new French oak, 25% used and neutral French oak, 60% stainless steel

DRINKING WINDOW

2023-2030