



TECHNICAL NOTES

APPELLATION: California

VARIETALS: 95% Sauvignon Blanc,
5% French Colombard

ALCOHOL: 13.0% by vol.

PH: 3.6

TA: 6.4 g/L



R|COLLECTION SAUVIGNON BLANC

CALIFORNIA

2022

ABOUT THE VINTAGE

The 2022 growing season resulted in excellent quality fruit. After years of drought, substantial winter rain was followed by dry conditions through March. Spring brought mild and cooler temperatures with bud break beginning in March. September saw a week of triple digit heat days that were followed by mid-month rains which slowed harvest. The grapes left hanging on the vine became concentrated with intense flavors resulting in wines with structure and luxurious tannins.

CONVERSATIONS WITH THE WINEMAKER

The R|Collection Sauvignon Blanc features grapes from Lodi and a selection of North Coast and Napa vineyards. The North Coast and Napa fruit brings vibrancy and complexity to the wine and is complemented by the aromatics and texture from the Lodi grapes. Minimally intrusive winemaking techniques allow the true California terroir to shine through in every glass poured and bottle enjoyed.

WINE PROFILE

This R|Collection Sauvignon Blanc was fermented in 100% stainless steel tanks to preserve freshness. It begins with scents of zesty lemon, succulent stone fruits, and a lively touch of lime. On tasting, the experience starts with a sharp, invigorating acidity, followed by refreshing notes of green apple, sweet honeydew, and tropical pineapple. The endnote is pristine and enduring, with an essence of earthy minerals.