

NAPA VALLEY SAUVIGNON BLANC

HALL
NAPA VALLEY

2022

TASTING NOTES

The 2022 vintage of our Napa Valley Sauvignon Blanc is refreshing and vibrant with effusive aromas of citrus zest, honeysuckle, and lemon grass. The bright, lively acidity on the palate is balanced with flinty minerality and mid-palate richness driven by sur lie aging. This wine is fermented entirely in stainless steel and bottled without filtration.

WINEGROWING NOTES

Crisp, citrusy, and palate cleansing, our Sauvignon Blanc is grown in the cooler confines of Napa Valley. Meticulous canopy management allows the scattering of sunlight onto each cluster, helping to develop the essences of flavors and aromas that are unique to perfectly ripened Sauvignon Blanc. Early in the season, we remove any clusters that are too big or happen to be touching other clusters, allowing the remaining clusters every opportunity to reach ideal ripeness.

VINTAGE NOTES

Ample winter rain followed by temperate and dry conditions through March gave us a good start to the vintage. The spring and summer months were consistent and warm, resulting in small but healthy canopies with balanced vines. Come Labor Day, Mother Nature sent a curveball in the form of a prolonged heat wave which accelerated harvest at many of our vineyards. Refreshing cooler temperatures followed allowing the remaining grapes to hang a bit longer, yielding beautifully balanced fruit and polished tannin. Overall, the 2022 vintage is fresh with pure, concentrated flavors.



APPELLATION

Napa Valley

VINEYARDS

Vineyard Partners

VARIETAL

100% Sauvignon Blanc

BARREL COMPOSITION

Stainless Steel

ALCOHOL

14.2%

WINEMAKER

Megan Gunderson