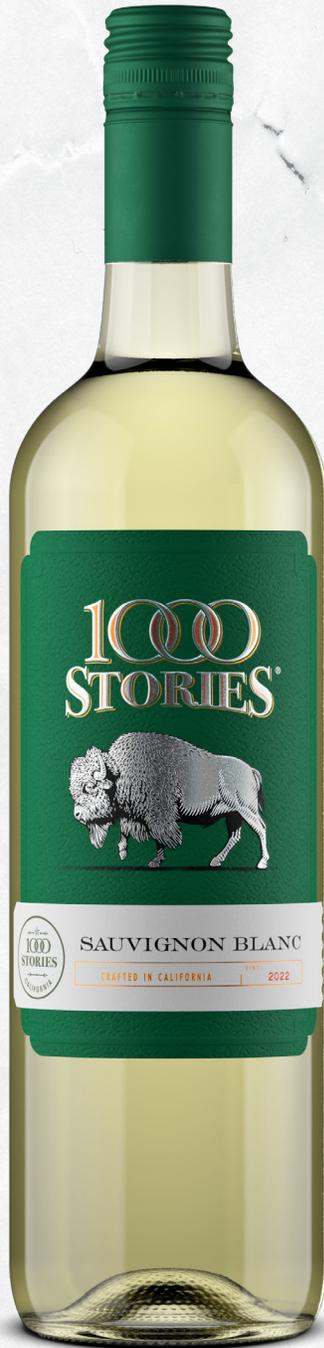


1000 STORIES[®]



SAUVIGNON BLANC

CRAFTED IN CALIFORNIA | VINT. 2022

THE WINE

Sauvignon Blanc vineyards throughout California—and especially cool-climate sites in Arroyo Seco and Mendocino—delivered the variety's classic profile of fresh fruit character and bright acidity in our inaugural 1000 Stories Sauvignon Blanc. The wine includes a touch of Viognier, which lends additional complexity to the wine, without overshadowing the vibrant character of the star varietal. The wine was fermented in stainless steel and saw no oak contact to preserve its hallmark freshness. A small portion was fermented in concrete eggs, rounding out the mouthfeel and imparting a touch of minerality in the glass. Our 2022 Sauvignon Blanc balances stone fruit notes of white nectarine with the juicy citrus character of pomelo. Hints of fresh-cut grass are underscored by a backbone of minerality. The finish is crisp and bright, with excellent acidity.

WINEMAKING NOTES

Fermented in stainless steel with a small portion in concrete eggs
Pairs well with oysters (both fresh and grilled) and pesto pasta

TASTING NOTES

APPEARANCE & COLOR: Translucent with a faint mellow yellow hue
AROMA: Bright citrus notes, pomelo, and lemongrass on the nose
PALATE: Mineral backbone with grassy undertones, stone fruit of white nectarine and white peach on the mid-palate and a refreshing finish.
CELLARING POTENTIAL: 1-2 years

Margaret Leonardi

MARGARET LEONARDI, WINEMAKER

TOTAL ACIDITY: 6.0 g/L

pH: 3.42

RESIDUAL SUGAR: 5.0 g/L

ALCOHOL: 13.7%

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