

FREEMARK ABBEY



NAPA VALLEY

2021
SAUVIGNON BLANC
Napa Valley

WINEMAKER- *Kristy Melton*

WINEMAKER EMERITUS- *Ted Edwards*

WINEMAKER'S NOTES

Our Sauvignon Blanc is a great accompaniment to a spring or summer day. Bright, lively, and aromatic, this wine opens with notes of tropical fruits, lemon zest, lime leaf, and honeydew. The palate is crisp and fresh with flavors of mandarin, grapefruit, cantaloupe, apricot, and lemongrass. There is plenty of minerality and bright textures to make this wine great on its own or paired with salads, seafood, and poultry dishes.

PRIMARY VINEYARDS

Freemark Abbey Wilson Ranch — St. Helena (40%): Rich clay loam adjacent to the Napa River.

Yount Mill Vineyard and Longwood Vineyard — Yountville (44%): An organically farmed vineyard located in the heart of the Yountville Appellation, west of the Napa River. The soil is a rich clay loam, producing grapes with typical varietal character flavors of honeydew melon with some citrus notes, lemon grass and a sweet nuance of fresh cut grass.

Oakville Vineyard — Oakville (16%): Predominantly a rich clay loam that supports healthy vineyards. This vineyard is home to the Semillon component of the blend.

GROWING SEASON NOTES

Vintage 2021 is a story of small but mighty. Drought conditions were prevalent in winter and spring. Temperatures were moderate during spring but began to warm significantly during summer. Flowering led to lighter than usual fruit set with low vine vigor. Warm conditions during ripening led to beautiful fruit flavors and intense color. Harvest started in mid-August with Sauvignon Blanc and carried on at a steady pace through September and October with red varieties. While low in volume, the wines are aromatic, lively, and well-structured and we can't wait to share them with you.

COMPOSITION:

97% Sauvignon Blanc
3% Sémillon

AGE OF VINES

20+ year-old Sauvignon Blanc vines,
9 year-old Sémillon vines

FERMENTATION:

78% in stainless steel at 52°-63°F,
14% in concrete eggs, 8% in neutral
French oak

HARVEST DATES AND SUGAR:

Harvest started on August 13th and
ended on Sept 2nd. At harvest, sugar
was 23.0° Brix.

BARREL & AGING

4 months in neutral French oak

ALCOHOL: 14.5% **PH:** 3.31 **ACID:** 0.62g/L

LIFE SPAN IN PROPER CELLAR:

8 years

NUMBER OF CASES PRODUCED:

3,450

BOTTLED:

February 2022