



**Technical Sheet**  
**2021 Sauvignon Blanc**  
**Yorkville Highlands**



**Harvest Notes**

2021 was the second dry winter we experienced in a row. Under these circumstances, the vines started with only about half the normal water in the soil when they began growing in April. As we expected to happen, it was an early-ripening season, with that year's vine growth and resulting crop lower than usual. And although there were no extended heat events, the grapes did produce a riper style at moderate alcohols.

**Tasting Notes**

The crop was small and intense, and the wine echoes that to the last drop. Out of the bottle, it bursts with juicy fruit flavors of ripe melon and nectarine, backed up aromatic notes of nutmeg, cinnamon and guava. Although the acid is present, this vintage is more dense than typical and has a viscosity that beckons a rich charcuterie. We soften that edge by giving it four months of age in neutral French oak barrels, which adds a degree more complexity and richness.

**Winemaking Notes**

The grapes were harvested at daybreak, arriving at the winery very cold. They were destemmed and pressed immediately and let settle for five days at chilled temperatures. The Sauvignon Blanc was then racked off lees and fermented moderately cold to retain fruity aromas. Half of the grapes were fermented in used barrels and half in stainless. After settling and racking, the Sauvignon Blanc was aged in barrel for another 4 months. It was then filtered and bottled in time for a spring release.

**Meyer Cellars 2021 Sauvignon Blanc Facts:**

Harvest Date	September 3rd
Varietal	100% Sauvignon Blanc
Barrel Age	4 Months Neutral French Oak
Appellation	Yorkville Highlands, Old Chatham Ranch Vineyard
Bottled	January 13th, 2020
Bottle Size	750 ml
Production	145 cases
Alcohol	13.0%
Total Acidity	6.1g/L
pH	3.52