



**Technical Sheet**  
**2022 Sauvignon Blanc**  
**Yorkville Highlands**



**Harvest Notes**

2022 was the last of three years of draught which was saved by a significant rainfall in April. This rain replenished the soil before a long summer allowing the vines to fully develop their canopy in the Spring, followed by a long arduous Summer of fruit development. The summer was punctuated by a heat spike a couple weeks before harvest which brought on early varieties like the Sauvignon Blanc with ripe notes.

**Tasting Notes**

The heat at the end of the summer ushered in a ripe style with slightly higher alcohol that is typical for our Sauvignon Blanc. Still, you see the notes typical of this vineyard. Out of the bottle, the wine bursts with juicy fruit flavors of ripe melon and nectarine, backed up by 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 bit 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 racked off lees and fermented moderately cold to retain fruity aromas. Half was fermented in used barrels and half in stainless. After settling and racking, the Sauvignon Blanc was combined with the Semillon (fermented the same way) and aged in barrel for another four months. It was then filtered and bottled in time for a spring release.

**Meyer Cellars 2022 Sauvignon Blanc Facts:**

Harvest Date	September 12 <sup>th</sup> , 2022
Varietal	100% Sauvignon Blanc
Barrel Age	4 Months neutral French oak
Appellation	Yorkville Highlands, Old Chatham Ranch Vineyard
Bottled	February 8 <sup>th</sup> , 2023
Bottle Size	750 ml
Production	165 cases
Alcohol	13.6%
Total Acidity	5.8 g/L
pH	3.65

**Accolades:**

90 points ~ Wine Enthusiast