



## Sauvignon Blanc 2020

Varietals: 100% Sauvignon Blanc

Barrel Age: 4 months in Neutral French Oak

### Winemaking Notes

The grapes were harvested at daybreak, arriving at the winery very cold. They were destemmed and pressed immediately and let settle for 5 days at chilled temperatures. The Sauvignon Blanc was racked off lees and fermented moderately cold to retain fruity aromas. The wine was fermented in neutral oak which did not add flavor so much as add a nice roundness to the mouthfeel. It was then filtered and bottled in time for a spring release.

### Harvest Notes

2020 for all its ups and downs was almost the perfect vintage. The grapes had a long, mellow summer to slowly accumulate flavor until they were bursting. Due to the fires, we were not able to harvest any of our reds due to smoke accumulation in the skins. Fortunately, when you make Sauvignon Blanc, you don't spend any time on skins. As it turns out, this is the winemakers' favorite Sauvignon Blanc produced from this vineyard so far and this is one of the few good things to come out of 2020.

### Yorkville Highlands

The vast majority of Yorkville Highlands' vineyards are planted on a continuous string of benchland between 1,000-2,200 feet in elevation. The varying weather conditions help to create balanced grapes and allow for an extended growing season, with the majority of the fruit being picked late in the harvest. This type of cool climate protects the fruit from over-ripening and preserves the grape's acidity. Mature tannins in the red wines are long and complex without overpowering the palate. The gravel and ancient, brittle rock found in the thin soils force the vines to dig deeper, which explains the mineral characteristic of many Yorkville Highlands wines.

### Tasting Notes

2020 had a smaller, riper crop that, due to the cool summer, came in slightly later than normal but at moderate sugar levels. This wine is like drinking a fruit salad, with flavors of ripe cantaloupe, grapefruit, pear, golden raspberries and garnish with nasturtiums. The oak adds a hint of cinnamon and nutmeg and a nice smooth mouthfeel. As always, given the cool-climate gravelly location of the vineyard, this Sauvignon Blanc shows a streak of lean minerality.

### Pairing Notes

### About Meyer Family Cellars

Meyer Family Cellars is a family affair. Born with winemaking roots, Matt Meyer began the winery in 1999 with his father, celebrated winemaker Justin Meyer from the legendary Silver Oak Winery in Napa. Along with Matt's Australian co-winemaker, Karen Meyer, who also happens to be his wife, the winery's goal soon became clear: make wine from the terroirs that do right by the grapes. Today, Matt and Karen produce wine from three appellations: From Mendocino County, the Syrah, Petite Sirah and Sauvignon Blanc come from the Yorkville Highlands while Pinot Noir and Chardonnay come from Anderson Valley; the Cabernet Sauvignon comes from Oakville in Napa County. The winery sources the best grapes from the top terroirs, utilizing all that the three appellations have to offer to make balanced, well-structured wine. Meyer Family Cellars strives to share their wine with customers who truly appreciate all that California has to offer.