



THE SETTING WINES

HEALDSBURG, CALIFORNIA



2022 Sonoma County Sauvignon Blanc

AVA

Dry Creek Valley

Bottled

March 16, 2023

Cooperages

- 38% New Oak, 62% Used Oak
- Seguin Moreau Acacia
- Francois Freres

Production

420 Cases

Winemaker Notes

All of the fruit was hand-harvested and brought into the winery within hours of being picked, where it was then lightly whole cluster pressed into stainless steel and chilled at 50°F for two days. On day three, it was cleaned and racked into a smaller tank, where it was allowed to start fermentation naturally. At 10 brix, the young wine was transferred to new and neutral French oak barrels, where it aged on the lees for nine months. To conserve varietal character and freshness, fermentation was kept slow at low temperatures below 56°F, and malolactic fermentation was stopped in order to retain the fruit's naturally high acidity.

Tasting Notes

Our distinctive, barrel fermented Sauvignon Blanc leads with an intoxicating medley of citrus and tropical fruit aromas, highlighting notes of orange blossom, lemon meringue panna cotta and passion fruit that carry through onto the palate. A unique mix of new and neutral oak adds subtle richness and complexity to the wine, while the use of our Chateau Haut Brion barrels allow for a zesty backbone of acidity revealing a refreshing brightness on the citrus-driven finish.

Vineyard

This unique vineyard within the Dry Creek Valley AVA of Sonoma County has been farmed by the Mauritson family for generations. We source from a specific part of the vineyard where a gravel streak intermixes with clay, resulting in a bit more intensity and lower yields than its neighbors. A wonderful mix of clones, heavily influenced by the Musque clone, adds an aromatic pungency and weight on the palate, distinguishing it from other Sauvignon Blancs.