

SPOTTSWOODE

Harvest 2022

Spottswoodé Sauvignon Blanc

By Aron Weinkauff, Winemaker

THE OVERALL quality of our 2022 Sauvignon Blanc is exceptional, resulting in a remarkable wine with lovely richness and texture and dynamic underlying acidity. While 2021 brought some much-needed November and December rain to Napa Valley and Sonoma County, January and February were warm and completely dry. We then enjoyed some moderate rainfall in March, followed by a bit more in April and May, which helped the vines as they budded.

A healthy bloom for our Sauvignon Blanc and Semillon began on May 4 and finished within about a week, with no mildew pressure in the vineyards. Happily, the growing season until veraison in the second week of July was even and temperate, with no noteworthy heat spikes. As a result, the grapes were able to ripen slowly, while preserving the natural acidity that is so important for Sauvignon Blanc. In early August, we experienced a three-day heat event with temperatures reaching 106 degrees F, during which sugar accumulation briefly plateaued while the plants paused in their development. As the weather cooled, the first of our partner vineyards achieved ideal ripeness and we began harvesting the dry-farmed 1970s plantings of Sauvignon Blanc from the Heitz Brothers Vineyard in Calistoga on August 12, with a second pick on August 18, the same day we harvested our dry-farmed, old-vine Semillon from the Tofanelli Family Vineyard in Calistoga.

On August 22 we harvested Pelkan Vineyard in Knights Valley, which features a north-facing, 40-degree slope that produces Sauvignon Blanc grapes with ideal acidity, excellent texture, and lovely floral notes, as well as our first blocks of Sauvignon Blanc from Stagecoach Vineyard on Atlas Peak. The next site to be harvested was the organic-certified Murray Vineyard on Sonoma Mountain. Murray's highly aromatic Sauvignon Musqué clone grapes were picked on August 27 and August 30, with the fruit from our own Spottswoodé Estate harvested between the two Murray picks on August 29. On August 31, we picked the organically farmed Farina Vineyard on Sonoma Mountain, where older vines and rocky soils produce complex and well-structured fruit. On September 1, we picked both the

– More –

A Family Wine Estate



Spottswoodé Estate Vineyard & Winery • St. Helena CA • 707/963-0134 • spottswoodé.com



famed Hyde Vineyard in Carneros and the certified organic Attelas Vineyard on Atlas Peak, with Hyde delivering a crisp, complex expression of Sauvignon Blanc and the mountainous Attelas Vineyard providing power and richness. Our last pick, and the newest vineyard in our Sauvignon Blanc program, was Bartholomew Estate Vineyard in Sonoma, which yielded excellent fruit with lovely balance.

Due to the overall excellent summer weather, we were able to harvest all of our grapes at ideal ripeness prior to the big Labor Day heat event. As a result, the quality and concentration of the grapes were phenomenal, producing a beautifully textural wine with energetic acidity, enticing aromatics, and rich, flowing varietal flavors.

– End –

A Family Wine Estate



Spottswoode Estate Vineyard & Winery • St. Helena CA • 707/963-0134 • spottswoode.com

