



TWOMEY

2019 SAUVIGNON BLANC

TASTING NOTES

APPEARANCE

Pale lemon

AROMAS

Grapefruit, lemongrass, orange blossom

PALATE

Driven by citrus, electric and lively acidity

FINISH

Flavors of pineapple and cream coat the palate

NOTES FROM THE VINEYARD

2019 was an excellent growing season for Sauvignon Blanc. A prolonged, wet winter gave the vines plenty of water to develop strong canopies during the spring. The rains gave way to a long summer with warm temperatures—but without extreme heat events. This is the weather we hope for every year in California. A mild end to the summer allowed for slow, even ripening and grapes with an ideal balance of expressive fruit flavors and lively acidity. Harvest began the last week of August in our warmer Calistoga Estate Vineyard and continued through the third week of September, when the coolest blocks of our estate Merino Vineyard finally reached optimum ripeness. The distinct flavors and textures at each of our four Sauvignon Blanc vineyards allow us to create a nuanced and elegant wine that still packs plenty of California sunshine.

VINEYARD

Sonoma County: 50%
Merino Estate Vineyard: 35%
Twomey Healdsburg Estate Vineyard: 15%
Napa County: 50%
Twomey Calistoga Estate Vineyard: 9%
Oakville Estate Vineyard: 41%

VARIETAL COMPOSITION

99% Sauvignon Blanc, 1% Sauvignon Gris

ALCOHOL

14.1%

AVERAGE BRIX

23.1°

AGING

4 months on primary lees
French Oak: 41%
Barrique: 24% of total vessels
Puncheons: 17% of total vessels
Drums: 9%
Tank: 50%

RELEASE DATE

May 2020