

# The SHEPHERD

## 2020 SAUVIGNON BLANC

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**Vintage:** 2020 was a very interesting year in the vineyards. Bud break was normal, but a cold and dry winter combined with unsettled spring weather affected berry set and led to below average yields. Normal conditions throughout summer allowed the light crop to easily ripen. The dual challenges of the pandemic and wildfires during harvest made picking decisions very difficult. Despite these hardships, the wines of 2020 are big, bold, and full of flavor.

**Harvest:** Sept. 28 • 23.6 °Brix • 3.27 pH • 7.1 g/L TA

**Winemaking:** All of the fruit was picked cold and whole cluster pressed. The juice was clarified and slowly fermented in stainless steel tanks. After fermentation the wine remained in tank on the lees (sur lie) for an additional 3 months. This wine was bottled in February 2021.

**Wine Analysis:** 14.1% alcohol • 3.30 pH • 6.9 g/l TA

**Tasting Notes:** Aromas of lime, gooseberry, and kiwi with notes of sweet peas and jasmine. The mouth is delicate and smooth with flavors of lemon, grapefruit, and lychee. Firm acidity provides a zesty finish of citrus, mineral, and spice.

**Release Date:** August 1, 2021

**Cases Produced:** 294 cases

**Bottle Price:** \$16.00

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3234 OLD SONOMA ROAD, NAPA, CALIFORNIA

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