



ILLUMINATION

2019 SAUVIGNON BLANC

VINTAGE NOTES

2019 was another near-perfect growing season in Northern California. Heavy winter rains provided a perfect start to the season, and additional rain in March and April created deep soil moisture and a robust cover crop growth that enriches the earth with an abundance of nutrients. Our vines responded with full canopies and ideal crop set. A long and moderately warm summer allowed for even growth and ripening to produce fruit with bright acidity and ample texture.

WINEMAKING

The grapes were hand-picked and gently whole-cluster pressed before the juice was fermented with mostly native yeast in a variety of vessels. French oak barrels (5% new) bring depth to the body and a hint of oak spice while Acacia barrels (2% new) add a complex floral spice on the nose. Egg-shaped concrete fermenters (21%) add richness to the palate while retaining fresh aromas and stainless steel barrels (10%) maintain the purity of the fruit. Semillon adds a round mouthfeel to complement the vibrant Sauvignon Blanc. Lees stirring enhances weight and complexity.

WINEMAKER NOTE

The 2019 Illumination is expressive and alive with complex aromas, bright flavors, and beautiful texture. On the nose, notes of grapefruit, kumquat, and guava are layered with floral notes of peach blossom, fresh herbs and hay, creating an immediate sensation of freshness. On the palate, the wine continues with flavors of stone fruit, lemon zest, and a distinctive creamy yet mineral texture. This wine is precise and bright, with a fresh and flavorful finish.

Appellation: 61% Napa County, 39% Sonoma County

Varietal: 61% Sauvignon Blanc Musque, 24% Sauvignon Blanc, 15% Semillon

Harvest dates: August 27th – October 1st

Fermentation vessels:

5% New French Oak | 2% Acacia | 21% Concrete Egg | 10% Stainless Steel | 62% Neutral French Oak barrels