

ILLUMINATION

2020



VINTAGE NOTES: The 2020 growing season began with a warm and dry winter resulting in an early budbreak, followed by a mild and cool spring yielding a great start to the canopy growth. A temperate summer ensued characterized by cool mornings and warm days allowing the vines to slowly ripen clusters full of vibrant fruit flavors and supple texture.

WINEMAKING: We utilize a fine-tuned approach in the making of Illumination, creating a wine with aromatic expression and an intense and compelling texture. The grapes are hand-harvested and gently whole-cluster pressed before the juice is fermented with native yeast in a variety of vessels. French oak barrels (6% new) bring depth to the body and a hint of oak spice while Acacia barrels (3% new) add a complex floral spice on the nose. Egg-shaped concrete fermenters (33%) add richness to the palate while retaining fresh aromas and stainless-steel barrels (13%) maintain the purity of the fruit. Semillon adds a round mouthfeel to complement the vibrant Sauvignon Blanc. Lees stirring enhances weight and complexity.

WINEMAKER NOTES: The 2020 Illumination is a wine of bright flavors, aromatic expression, and compelling texture. Opening with notes of pink grapefruit, Meyer lemon, white peach and hints of guava and orange blossom with an herbal undertone, the aromas of the 2020 Illumination are notable for their incredible clarity and intensity. On the palate, the wine continues to express fresh stone fruits, bright citrus, mineral character all enveloped in a round and pleasurable mouthfeel.

Appellation: 52% Napa Valley, 48% Sonoma County

Varietals: 64% Sauvignon Blanc Musqué, 22% Sauvignon Blanc, 14% Semillon

Harvest dates: August 18th – September 10th

Fermentation vessels:

6% New French Oak | 3% Acacia | 33% Concrete Egg | 13% Stainless Steel | 45% Neutral French Oak barrels
