

ILLUMINATION

2022

VINTAGE NOTES:

The 2022 vintage illustrated our vineyard's strength and adaptability. Ten inches of rain in winter's dormant season gave the vines respite and provided a strong start to the growing season. A late, cool spring slowed growth, allowing the vines to refocus their energy on developing clusters. An ideal start to summer produced depth of flavor and texture while a warm end to the season sped up ripening. The combination of warm days, cool nights, and foggy mornings delivered fresh fruit character, perfect acidity and brightness.

WINE:

Fresh, vibrant and floral with succulent citrus notes, the 2022 Illumination offers textured weight with juicy yellow apple, wax melon and citrus blossom notes. The palate surprises and delights with a fresh and lively mouthfeel that offers energetic acidity with even ripeness. This white blend will remain elegant for years to come.

APPELLATION: 45% Napa County, 55% Sonoma County

HARVEST: August 18 – September 18, 2022

WINEMAKING: We take a fine-tuned approach in the making of Illumination, creating a wine with aromatic expression and a compelling texture, both bright and savory. 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 bring depth and a hint of oak spice and acacia barrels add a complex floral spice on the nose. Egg-shaped concrete fermenters add richness to the palate while retaining fresh aromas and stainless-steel barrels maintain the purity of the fruit. Semillon adds a round mouthfeel to complement the vibrant Sauvignon Blanc. Lees stirring enhances weight and complexity.

VARIETIES: 50% Sauvignon Blanc Musqué
33% Sauvignon Blanc
17% Semillon

QUINTESSA