

M. DEAN



2022 SAUVIGNON BLANC CALIFORNIA

about the 2022 vintage

2022 was an unusually cool growing season. As a result, this Sauvignon Blanc features good concentration of fruit flavors, combined with acidity and freshness. A Labor Day heat wave followed by a welcome rain brought us a high-quality wine with classic Sauvignon flavors of fresh cut grass and minerality.

vinification

The fruit was picked in the early morning and immediately pressed to stainless steel fermenters. The wine was settled for 24 hours and racked off the gross lees. Fermentation was steady in temperature-controlled tanks over three months with an additional three months in stainless steel before bottling. No portion of the wine underwent malolactic fermentation, so the wine maintains the classic Sauvignon Blanc profile with its bright, refreshing acidity.

tasting notes

Ruby Red grapefruit, lemon, melon, and starfruit. Crisp and generous with fruit.

food pairing

Classic white dishes like fish, sushi, vegetables, and poultry.

alcohol/volume

13%



mdeancellars.com