

2022  
APERTURE  
SAUVIGNON  
BLANC

# Aperture

## WINEMAKER NOTES

The 2022 sauvignon blanc incorporates our estate-grown sémillon and sauvignon musqué, that we planted on the Aperture property in 2019. These two estate blocks were hand-harvested in early September at the same time as the Sauvignon Blanc from Farrow Ranch in Geyserville. The sauvignon blanc from Dry Stack Vineyard in the Bennett Valley AVA was brought to the winery in early October, consistent with this vineyard's unique late-ripening characteristics.

Basing the pressure on the acid measurements, we lightly whole cluster press the fruit to a stainless steel tank where we let the juice chill at 50°F. After three days, we clean-rack it to a smaller tank leaving the heavy sediment behind. Three days later, fermentation starts naturally and keeps below 56°F until 18 brix when we transfer the young wine to barrels. There, it spends the remaining time on lees until just before bottling. Once transferred to barrel, the wine is placed in our cold barrel room to keep fermentation cool and slow to intentionally preserve the bright aromatics and fresh quality. As the wine slowly ferments for an additional 3 weeks in barrel, we top and stir weekly. The wine stays in those same barrels for 6 months.

— WINEMAKER **JESSE KATZ**



## APPELLATION

Sonoma County

## VARIETAL

Sauvignon Blanc

## BLEND

84% Sauvignon Blanc  
16% Sémillon

## BARREL PROGRAM

Aged 6 months  
33% new French oak  
30% once used French oak  
25% neutral French oak  
12% cement tank

## VINEYARD

We harvest grapes from three vineyards for this wine. Our estate sémillon and sauvignon musqué in Russian River Valley, sauvignon blanc from Dry Stack Vineyard in Bennett Valley, and sauvignon blanc from our estate property, Farrow Ranch in Alexander Valley.

## SOIL TYPE | Clay Loam

The soils are marine clay loam with many small to medium sized stones throughout the profile, helping drainage and soil texture.