

Aperture

COLLAGE

2022 COLLAGE PROPRIETARY WHITE COLLAGE



WINEMAKER NOTES

The pursuit of perfection is driven by a blend of cutting-edge winemaking technology and an unwavering commitment to showcasing the finest expression of the vintage. Each bottle is a testament to meticulous craftsmanship, blending the best of the best vineyard lots with access to five distinguished AVAs from the Aperture portfolio, into a singular, breathtaking wine.

The result is a wine that captures the spirit of collaboration and creativity—an undeniable celebration of diversity, where every hand-selected lot contributes to a masterpiece that is greater than the sum of its parts.

The wine presents an intense yet nuanced fruit character, showcasing a range of textures and flavor profiles. Notes of green papaya and tropical fruits are complemented by a distinctive lemon meringue element that lifts and carries the citrus components.

HEAD WINEMAKER **JESSE KATZ** | DIRECTOR OF WINEMAKING **HILLARY SJOLUND**

AGING

The winemaking team incorporates an added layer of intention with extended aging, after other lots have reached their optimal potential, in custom concrete vessels.

18 Months in barrel
6 Months in concrete
85% New French Oak
15% Neutral Oak

APPELLATION

Sonoma County

VARIETAL

Sauvignon Blanc

BLEND

This blend is composed entirely of heritage clonal selections of the Sauvignon Blanc. These selections are inspired by Bordeaux's clonal diversity, emphasizing unique expressions and terroir adaptation.

SOIL TYPE | Sourced exclusively from mineral-rich soils, enhancing precision and vitality in the wine.

ALC 14.0%