



MARKHAM
NAPA VALLEY
VINEYARDS



NAPA VALLEY | 2020

SAUVIGNON BLANC

Our estate-grown clone allows for a multitude of aroma profiles in our Sauvignon Blanc, from classic aromas of white peach and lime zest to intriguing notes of passion fruit, blood orange zest and honeysuckle. Fresh honeydew, lemon and lemon zest flavors provide a juicy balance to the mineral notes and bright citrus finish.

“This refreshing wine is perfect to enjoy well-chilled on a warm day, paired with grilled cod fish tacos topped with fresh pineapple slaw and a squeeze of lime.”

KIMBERLEE NICHOLLS, WINEMAKER

VINEYARD NOTES

- Some fruit was picked at lower sugars to maintain crisp grapefruit notes.
- Our Musqué clone fruit was given additional time on the vine to develop honeysuckle, tropical and floral notes.
- Fruit comes primarily from our Little Cannon estate vineyard in Napa Valley’s Oak Knoll District.
- Always food friendly, this wine was built in the vineyards and cold fermented slowly to protect its fruity esters.

HARVEST NOTES

- Here in the valley, it was a warm, dry winter and we didn’t start to see rain and cold weather until the end of March.
- The mild spring season gave us a great early start.
- Summer brought very cool mornings and very warm days.
- Care was taken to fine tune crop loads in each vineyard block, helping to maintain intensity in the fruit.

VARIETAL COMPOSITION

100% Sauvignon Blanc
64% Sauvignon Musqué clone

ALCOHOL

14.5%

ACID / pH

TA: 0.60 g/100 mls

pH: 3.38

FERMENTATION

100% Stainless Steel

AGING

10 Months in Stainless Steel

BOTTLED

August 2021

RELEASED

September 2021

www.markhamvineyards.com

