

MARKHAM  
NAPA VALLEY  
VINEYARDS

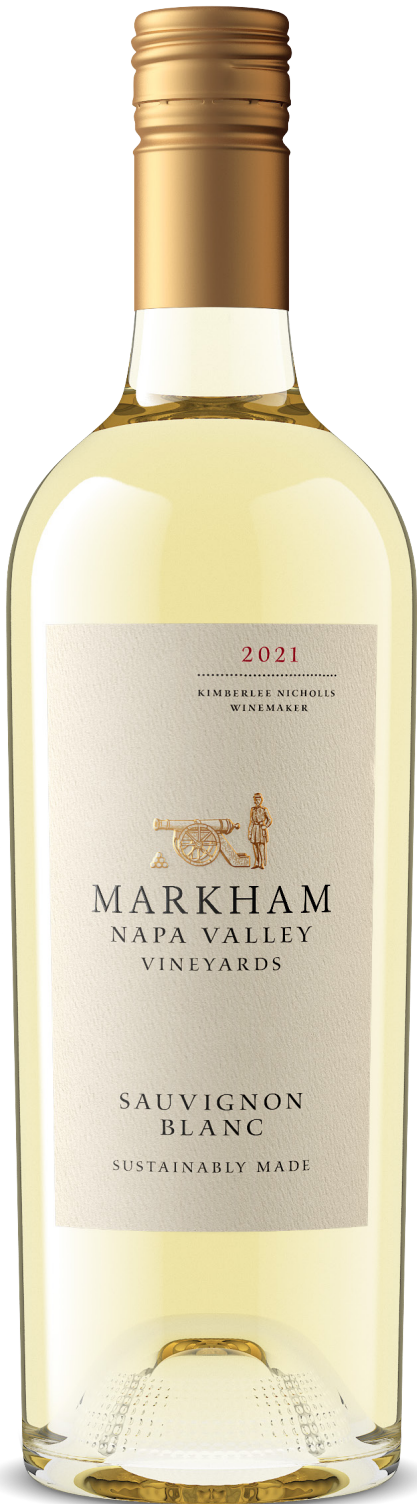
NAPA VALLEY | 2021

# SAUVIGNON BLANC

This wine offers an authentic expression of cooler-climate Sauvignon Blanc. Its bright natural acidity is juicy and thirst-quenching, while complex aromatics and lifted flavors of grapefruit and citrusy lime are accented beautifully by wet stone minerality. The elegant, textured mouthfeel leads to a clean, crisp finish.

*“The vibrant acidity makes it a great food wine — almost begs to be paired with food. Pairs superbly with the salty-citrus flavors of ceviche or a fresh salad with feta and a tangy vinaigrette.”*

KIMBERLEE NICHOLLS, WINEMAKER



#### VINEYARD NOTES

- Fruit comes primarily from the Oak Knoll District at the southern end of the Napa Valley.
- Proximity to the San Pablo Bay brings cooling fog to this region – ideal for maintaining natural acidity which lends to the bright and refreshing character.
- Fermented solely in stainless steel to preserve authentic aromatics, minerality and citrus fruit flavors.
- Brix at Harvest: 22°

#### HARVEST NOTES

- The 2021 vintage will be remembered for low yields of intensely-aromatic, flavorful fruit, with a smooth and uneventful harvest season.
- January and February saw rain, then almost no notable precipitation for the rest of the season, which provided an ideal environment for grapes to flower, bloom and set in early spring.
- Grapes ripened early and evenly during a summer with no heat spikes.
- Harvest kicked off with clear skies and almost no concerning weather events.

#### VARIETAL COMPOSITION

100% Sauvignon Blanc

#### ALCOHOL

14.1%

#### ACID / pH

TA: 0.68 g/100 mls

pH: 3.15

#### FERMENTATION

100% Stainless Steel

#### AGING

6 Months in Stainless Steel

#### BOTTLED

February 2022

[www.markhamvineyards.com](http://www.markhamvineyards.com)

