



2019 CUVÉE RENEE

SAUVIGNON BLANC

sonoma county

ARTIST: Vanessa Marsh



TASTING NOTES

This bottling has a feverish and fervent following thanks to its exotic aromas and flavors, not to mention all the love and care we give it on the crush pad and in the cellar. Now on our seventh rendition of Cuvée Renee, we've developed a balance of tropical fruit, texture, subtlety, length and zing that makes us proud of our baby indeed.

Mostly fermented in tank, we do some in barrel more like a Chardonnay and include a splash from the previous vintage (carefully raised in neutral oak for over a year) to add layering and depth not commonly found in Sauvignon Blanc. The end result is a fresh and vibrant wine to delight avid SB drinkers, and textured and complex wine to surprise and delight non-SB drinkers as well. Sip it by the pool or serve it with grilled fish and ceviche. We've covered all the bases for you!

DRINKING WINDOWS

Prime drinking: Spring 2020 through late 2022

Graceful ageability: 2023+

VINEYARDS

56% Drystack, 43% Falleneleaf

CLONES

56% Rauscedo, 30% Musque, 14% Clone 1

STATS

pH:3.3 | TA: 7 g/L | Alcohol: 14.2%

Release: Spring 2020

Cases Produced: 246