

REYNOSO

Family Vineyards

Tasting Notes

The nose is focused and precise with white peach and wild white plum. This is followed by ripe Persian lime, jasmine high times, tart green apple, and crisp star fruit. The mouth centers in with pomelo and finger lime leading into a mid-palate of fresh squeezed lime over papaya and lime zest on top of light lemon curd. The acidity is lively and adds length to a mouthwatering finish.

Winemaking

Our Estate Grown Sauvignon Blanc was meticulously hand picked and sorted before undergoing a 100% neutral French oak barrel fermentation using only native yeasts. After fermentation the wine saw 6 months in barrel before bottling.

Vintage Description

The 2020 vintage proved to be the third near-perfect vintage in a row. There is always something to complain about in farming and 2020's early season issue was a lack of rain. While the berries were smaller and thus yielded a lighter than average crop load, the higher skin-to-juice ratio provides for a more complex and concentrated wine. With a harvest date of August 27, we were thankfully able to get the fruit picked safely to the winery before the fires began.

Composition

100% Sauvignon Blanc

Technicals

Alcohol – 13.8%

pH – 3.25

TA – 6.91



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