

SCATTERED PEAKS

THERE'S POWER IN PLACE

VINTAGE

The 2022 vintage will be remembered for low yields with intensely flavored, small-sized berries and a smooth and uneventful harvest season. The season started off with very little rain, leading to the 2nd year of drought conditions in Napa Valley. While concerning in the long term, the drought of 2022 resulted in a more natural load on the vines, requiring less pruning and dropping of fruit. The resulting grapes are packed full of flavor.

WINEMAKING

Once the Sauvignon Blanc grapes have reached optimal maturity, we hand harvested at night to assure balanced sugar and acidity. Doing this allowed us to enhance the grapes' delicate aromatics. In the winery, the fruit was cold fermented in stainless steel tanks (58°F) to enhance the varietal's natural citrus notes. The wine was then aged in lightly toasted French oak barrels for 4 months to add body, complexity and depth to the structure of the wine.

TASTING NOTES

The 2022 Scattered Peaks Napa Valley Fumé Blanc offers bright acidity and crisp freshness that is balanced with the subtle oak character from the French oak barrels. Expect flavors of clean citrus, lemon chiffon, melon and white peach with delicate touches of lemongrass & lychee on the finish.



VINEYARD SOURCING:
Usibelli Vineyard

APPELLATION:
Napa Valley



TECHNICAL INFO

WINEMAKER: Joe Tapparo

VARIETAL COMPOSITION :

100% Sauvignon Blanc

AGING:

A kiss of extra light toast French oak.

pH: 3.17 TA: 0.58g/100ml

ALC / VOL: 13.5%



THE **tastingpanel**
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NAPA VALLEY

FUMÉ BLANC

2022