



TWOMEY

2020 SAUVIGNON BLANC

TASTING NOTES

APPEARANCE

Pale lemon

AROMAS

Mandarin blossom, grapefruit, kiwi and passion fruit

PALATE

Vibrant and fresh entry balanced by soft tropical fruit and white peach

MOUTHFEEL & FINISH

Great depth and presence with a bright energy and lift

NOTES FROM THE VINEYARD

The mild and dry winter of 2020 led to an early budbreak for our Sauvignon Blanc vines. Agreeable weather continued throughout the spring and created ideal conditions for fruit set and the development of small, concentrated berries. June and July were warm but without extreme temperatures—perfect for ripening. August brought a heat wave that accelerated the end of the ripening period, and we began picking our Calistoga Estate Vineyard with its ripe tropical fruit flavors on August 14. The Oakville Estate Vineyard followed suit three days later, and fruit from the Healdsburg Estate Vineyard began rolling into the winery two days after that. Despite hot weather elsewhere in the region, our Merino Estate Vineyard stayed cool, allowing us to keep grapes on the vine until the first week of September to develop complex layers of fruit and minerality. Across these four vineyard sites, the 2020 growing season yielded an impeccable balance of freshness and opulence that we strive for in Sauvignon Blanc.

VINEYARD COMPOSITION

Napa County: 52%

- Calistoga Estate Vineyard: 19%
- Oakville Estate Vineyard: 33%

Sonoma County: 48%

- Merino Estate Vineyard: 27%
- Healdsburg Estate Vineyard: 21%

VARIETAL COMPOSITION

96% Sauvignon Blanc
3% Sauvignon Gris
1% Chardonnay

HARVEST DATES

August 14–September 8, 2020

ALCOHOL

14.1%

AVERAGE BRIX

22.8°

AGING

Wood: 53%

- Barrique: 29% of total vessels
- Puncheons: 24% of total vessels

Tank: 39%
Drums: 7%
Concrete: 1%

RELEASE DATE

May 2021