

2022 MILLER RANCH

SAUVIGNON BLANC

Winemaking

VARIETAL COMPOSITION

97% Sauvignon Blanc, 3% Semillon

HARVEST DATES

September 10-27, 2022

BRIX AT HARVEST

Average 23.0°

VINIFICATION

95% stainless steel. 5% neutral French oak (4 months)

pH: 3.65 | **TA**: 6.0 g/L | **RS**: 2 g/L

ALCOHOL: 14.2%

PRODUCTION: 16,000 cases

FORMATS: 375mL, 750mL, IL

WINEMAKER

Alison Rodriguez

HERITAGE

MILLER RANCH VINEYARD (100%) - Miller Ranch Vineyard is south of Yountville, nestled between the Napa River and Hopper Creek. The property was originally a wedding gift to David and Sarah Dunlap from Sarah's father, and was first planted to vine in the 1870s. Silverado Vineyards purchased the land and restored the vineyards for the estate in 1976.

Solls + CLIMATE

Yolo Loam and Clear Lake Clay drained soils are silty, cool and deep -- perfect for aromatic white wines. Open to the south, the vineyard enjoys the benefit of bay breezes and fog with contribute to the wine's green citrus and melon notes and bright minerality.

Vintage

The winter of 2021-2022 had minimal rainfall, adding to drought conditions in Napa County and the North Coast region. With mild winter and spring temperatures, budbreak was earlier than average. Summer was warm and dry, with above average temperatures in August and September, leading to an early and condensed harvest. The warm weather resulted in ripe fruit flavors and an early harvest. The white grape harvest was completed on September 12th.

TASTING NOTES

Our 2022 Sauvignon Blanc is a bright and lively wine with aromas of gooseberry, lime, white peach and tropical fruits. The palate offers a succulent texture with citrus and melon flavors leading to a crisp, mineral finish.

CONTACT

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