

MIRROR

FOUNTAIN GROVE SAUVIGNON BLANC 2022



WINEMAKING:

Harvested by hand in the cool of the early morning, whole clusters of Sauvignon Blanc from Kick Ranch are carefully sorted and delicately pressed. The juice is cooled for a low and slow fermentation, preserving its bright acidity and breezy aroma. Elegant body and structure are stainless tank fermented and surlies neutral oak aged for 7 months in neutral French oak.

TASTING NOTES:

Kick Ranch rings it in again in '22! This delightful Musqué Clone of the noble varietal blooms immediately with scents of dried pineapples and canned tropical fruits. With further time to open in the glass, nuances of lemon curd and dried apricots begin to emerge to the forefront. Mouthwatering flavors find themselves in the realm of green apple and tart yellow candies. Additional sips show an interesting mix of savory and Earth evolved flavors of clay dust and broken stones. I truly believe wine is served best with foods and this year's Sauvignon Blanc is no exception to this statement as it will only draw out so many more things in the wine. Pair with hard, savory cheeses or a shrimp salad with tangy vinaigrette. Delicious!

TECHNICAL DATA:

Varietal: 100% Sauvignon Blanc

Appellation: Fountain Grove District AVA, Sonoma County

Alcohol: 14.0%

Harvest Date: August 30th, 2022

pH: 3.26

Total Acidity: 0.7g/100ml

Total Production: 269 cases