

2021 EISELE VINEYARD SAUVIGNON BLANC

WINEGROWING INFORMATION

The start of the 2021 vintage was reminiscent of 2018, with low cumulative rainfall during dormancy and warmer than average temperatures, leading to budbreak on April 1st. These trends continued in the Spring, with the lowest rainfall recorded during the period of canopy expansion (March to July). High climatic demand precipitated an early decline in soil moisture, leading to intervention in the vineyard, rarely seen at this stage of the growing season. To delay the onset of water stress, compost teas were applied to select parcels and a one-time irrigation was initiated for young vines in their construction phase. The older vines planted on north-facing slopes and deep clay soils at the base of the mountain benefitted from a cooling effect. Invigorated by the rapid mineralization of our cover crops, canopy growth created a dense foliage protecting the clusters from heat spikes. Seasonable temperatures from mid-July to mid-August produced optimum ripening conditions for Sauvignon Blanc. The canopy structure was shaped to expose the clusters to filtered light, encouraging flavor development, and preserving moisture at the heart of the plant. Plant adaptation led to smaller berries, with impressive levels of aromatic intensity and texture.

The first Sauvignon Blanc Musqué was picked on August 11th and the later ripening block adjacent to the winery came last on August 21st. This relatively early pick allowed us to capture extraordinary energy and personality in the wines. The wines were aged on their lees for 12 months, in a combination of stainless-steel eggs (21%), concrete eggs (22%), used oak (30%) and new oak (27%).

The grapes were certified 'Organic' by CCOF and 'Biodynamic' by Demeter.

TASTING NOTES

The 2021 Sauvignon Blanc emerges from the glass with scents of white musk, wild white peaches, guava and candied lemon. A swirl or two reveal fragrances of warm bread, vanilla, and cardamom, laced with mineral notes of wet pebbles and basil leaf. The mouthfeel is supple, round, and silky with a structure that extends the wine into a long creamy finish, lingering on verbena. Maturation in large oak vessels (French and Austrian foudres) has enhanced the journey of this wine, resulting in perhaps the most accomplished Sauvignon Blanc produced at Eisele Vineyard.

GRAPE SOURCE

75% Sauvignon Blanc Musqué
25% Sauvignon Blanc
Eisele Vineyard, Napa Valley

1,003 cases made

Release date: February 8, 2023