



S I N E G A L

E S T A T E

2021 SAUVIGNON BLANC SONOMA/NAPA

CÉPAGE:

100% SAUVIGNON BLANC
(15% SAUVIGNON
MUSQUÉ CLONE)

FERMENTATION

WHOLE CLUSTER PRESSED
NATIVE YEAST BARREL-FERMENTATION
BATTONAGE

AGING:

33% NEW FRENCH OAK,
LARGE FORMAT BARRELS:
CIGAR AND PUNCHEON
10 MONTHS SUR LIE

ACCOLADES:

93 POINTS - DUNNUCK

2021 harvest season was remarkably smooth and uneventful, a stark contrast to the 2020 fire season. Little rain and moderate temperatures throughout the growing months gave way to low yielding, and flavor-intensifying crop. The wines produced from this harvest are dramatic, yet elegant, showing promise of becoming one of the premier vintages from the North Coast. Our 2021 harvest kicked off early, beginning mid-August with the Sauvignon Blanc grapes. The resulting wine is well structured, having bright acidity and pronounced flavors.

