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Vintage 2020

Varietal Sauvignon Blanc

Appellation Chilles Valley

Oak 100% Neutral French Oak

Aging 35 months

Alcohol 13.8%

- 2020 — LATE HARVEST SAUVIGNON BLANC

Rolando's latest creation is reminiscent of a classic sweet Bordeaux wine, with a complex flavor profile and a lively, yet balanced acidity that will captivate the taster with every sip.

STARTING IN THE VINEYARD

While inspecting Zinfandel for the 2020 harvest, Rolando discovered a neglected block of Sauvignon Blanc that piqued his curiosity. After sampling the fruit, he was immediately struck by its exceptional flavor. Realizing these grapes deserved a different fate, he quickly secured the parcel for a unique project.

TO THE **CELLAR**

The grapes were whole cluster pressed and transferred to a stainless-steel fermenter for five months. After this period, the wine was moved to 100% seasoned French oak barrels, where it aged for an additional 35 months. This extended maturation allowed the oak to subtly contribute to the wine's flavor development and smooth mouthfeel.

IN YOUR

GLASS

This golden yellow wine dazzles with aromas of honey, dried apricots, mandarin, and marmalade, accompanied by hints of baked apples and delicate spices. On the palate, rich and explosive flavors of mandarin, apricots, stone fruit, and butterscotch unfold. Its luscious viscosity coats the mouth with a concentrated, distinctive sweetness, perfectly balanced by zesty acidity that prevents the wine from becoming cloying, evoking the elegance of the finest Sauternes.

Drink now, or cellar for future enjoyment.

ON YOUR

TABLE

Pair with classic roast chicken, or for an after-dinner treat enjoy with creamy Gorgonzola Dolce, or salty Manchengo.