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**SYMPHONY NO. 9**  
NAPA VALLEY SAUVIGNON BLANC  
2022

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**2022 VINTAGE**

The 2022 vintage was ushered in with an abundance of shared optimism throughout the Napa Valley. Even though drought conditions continued throughout the winter, the growing season began just as anticipated. An early and even bud break transitioned into springtime bloom and on to early summer veraison. Clusters continued to ripen at a leisurely pace during the summer until a sustained heat spike arrived on Labor Day weekend. Record heat finally gave way to some unexpected rainfall, slowing down the ripening process and putting harvest back on hold for a few days. Seasonal weather returned by mid-September allowing the grapes to hang on the vine a bit longer and harvest at ideal ripeness.

**TASTING NOTES**

Wildly aromatic, bursting out of the glass with bright, ripe tropical and stone fruits. Luscious notes of mango, pineapple and lemon blossom are wrapped around a subtle hint of minerality. A lush entry on the palate is lifted with a wave of bright acidity. Additional notes of lemon meringue, passion fruit, and tangerine zest emerge. A touch of creaminess at the wine's core hints at the process of bâtonage, where we stir the barrels to keep the lees suspended during the aging process. The French acacia barrels used in both fermentation and aging provide a touch of body and additional floral components. A complex finish lingers with florals, minerality and mouthwatering acidity.

**Vintage:** 2022

**Appellation:** 100% Napa Valley

**Varietal:** 60% Sauvignon Blanc, Musqué Clone, 40% Sauvignon Blanc, Clone 1

**Alcohol:** 14.1%

**Fermentation:** 75% stainless steel and 25% acacia barrels

**Production:** 540 cases