



2020 SAUVIGNON BLANC

Tasting Notes

The 2020 Ehlers Estate Sauvignon Blanc is one of the most beautiful Sauvignon Blancs I've made in many years. I love Sauvignon Blanc! The varietal is so interesting, so versatile, and complex. The warm 2020 weather resulted in riper aromas in the fruit that translates into juicy apricot, orange candy, yellow wildflowers, lemon rind, lime pie, and Anjou pears. The mouthfeel is full and flavorful. Despite the high acidity, the wine is well balanced and smooth, with a creamy end and juicy flavors like grapefruit, vanilla bean, and orange blossoms highlight in a glass of this wine. Although lovely and aromatic now, it will age well for 5-7 more years.

Vintage

The 2020 vintage was probably one of the hardest vintages in the Napa Valley. The winter was warm and dry, with no meaningful rain until the end of March. Mild spring with not much water forecasted a low yields season, and we got ready for a continued drought with the installation of second drips in all the areas in the blocks at the Estate that would need attention in the summer and fall. Summer brought very cool mornings and hot days. The warm days got interrupted by two wildfires that make this harvest one of the most challenging ones I've experienced. Our Sauvignon blanc was harvested in mid-August, while the red wine harvest started a few weeks earlier than previous years with 50% average yields. We might not have a lot of 2020 reds coming out of our cellar, but the quality and concentration in flavors promise to be better than ever. Most of our full production was happily fermented in tanks before wildfires smoke could compromise the grapes' quality.

Varietal: 100% Sauvignon blanc

Harvest: August 2020

Wine Analysis: 13.2 % alcohol / 3.18 pH

Aging: 22% concrete egg, 6% new French Puncheon, 25 % used French barrels,

47% Stainless steel.

Appellation: St. Helena, Napa Valley Bottling Date: February 11th, 2021

Cases Produced: 900 cases