



2020 ADAMVS SAUVIGNON BLANC

VINTAGE

The 2020 season began with a dry and warm winter, followed by a mild and rainy spring, leading to a great early start of the growing season and evenly developed clusters. Summer brought very cool mornings and warm days. The low winter rainfall resulted in smaller berries with concentrated flavors, and the final yield was just below average.

We acted in the vineyard to buffer the heat waves and avoid any potential sunburn of our precious clusters, aiming for a perfect balance within yield, canopy, and light exposure that leads to the highest fruit quality and terroir expression.

SENSORY

ADAMVS Estate 2020 Sauvignon Blanc presents a fragrant bouquet of flowers. Yarrow, chamomile, and honey suckle are followed by fresh notes of lemon zest, white peach, and hints of brioche, leading to a layered sensorial experience.

The palate reveals great volume, depth, and freshness. A creamy-textural mid palate finds completion with nuttiness and lingering minerality.

TECHNICAL

COMPOSITION | 100% Sauvignon Blanc

HARVEST | September 10th, 2020

FERMENTATION | 100% French oak barrel fermented

AGING | 18 months in 20% new French oak, 80% neutral French oak

RELEASE | April 2024

SERVING | 45-50° Fahrenheit