



2021 ADAMVS SAUVIGNON BLANC

The Sauvignon Blanc vines on the estate are nestled in a secluded pocket of hillside forest, sheltered by the cool morning mist that lingers over Howell Mountain. Biodynamic practices breathe life into the soil and nurture the vines, resulting in a wine that radiates natural vibrancy and authenticity.

VINTAGE

The 2021 vintage was marked by drought, low yields, small berries and concentrated flavors. It was the second straight year of drought in the Napa Valley. While dry conditions can be challenging, this year they naturally balanced the vines, reducing the need for pruning and fruit thinning. The Sauvignon Blanc was harvested in the third week of August followed by the reds at the beginning of September.

SENSORY

ADAMVS Estate 2021 Sauvignon Blanc captures the essence of a spring meadow in bloom, with aromas of honeysuckle, citrus, chamomile, and white tea. Aged for two years in mostly neutral barrels with lees contact from a single cigar barrel, it offers a silky, nuanced texture and a long, mineral-driven finish.

TECHNICAL

COMPOSITION | 100% Sauvignon Blanc

HARVEST | August 23rd, 2021

FERMENTATION | 100% French oak barrel fermented, with natural yeast.

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

PRODUCTION | 5 barrels

RELEASE | March 2025

SERVING | 45-50° Fahrenheit