



2022 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 2022 vintage was marked by a third consecutive year of drought, low yields, small berries, and concentrated flavors. Cool springtime temperatures led to the development of smaller canopies which served to naturally increase the vines drought tolerance over the course of a warm summer. The Sauvignon Blanc was harvested at the beginning of September, before an extended period of heatwaves.

SENSORY

ADAMVS Estate 2022 Sauvignon Blanc evokes the freshness of an alpine meadow, opening with layered aromas of citrus zest, cardamom, pine, and white tea. Aged for two years in primarily neutral barrels, with extended lees contact in select cigar barrels, the wine delivers a vibrant, lifted nose, precise structure, and layered mineral depth.

TECHNICAL

COMPOSITION | 100% Sauvignon Blanc

HARVEST | September 1st, 2022

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

AGING | 18 months in 14% new French oak, 86% neutral French oak

PRODUCTION | 7 barrels

RELEASE | March 2025

SERVING | 45-50° Fahrenheit