

# TEADERMAN VINEYARDS

## SAUVIGNON BLANC

### OAKVILLE

2 0 2 2

### TASTING NOTES

Teaderman Vineyards 2022 Sauvignon Blanc is sourced from our estate in the heart of Napa Valley's Oakville American Viticultural Area. Aromas of honeysuckle, pineapple, grapefruit and wet stone, accented with vanilla and spice from oak aging, carry over onto the creamy mid-palate and all the way through the lingering finish. Balanced acidity makes this wine the perfect choice for light salads, cream-based soups, seafood pasta dishes, or grilled chicken.

*100% Sauvignon Blanc*

### VINEYARD

We sourced this single-vineyard wine from our 14-acre estate in the renowned Oakville region of Napa Valley. The vineyard lies on the valley floor, where it enjoys cool morning fog and the riparian influence of nearby Conn Creek. A gravelly streak runs through our property, giving us a diverse mix of gravel and clay loam soils. The vines are dry-farmed for the first part of the growing season and then drip-irrigated following veraison. We manage our cordon-trained vines block by block and harvest every row at peak ripeness early in the morning.

### VINTAGE

The 2022 growing season in Napa Valley was marked by significant weather, with a record-breaking September heat wave. An early bud break in mid-March led to an accelerated growing season. The heat spike in early September hastened the harvest, though a late-September rain helped cool conditions and mitigate mold risks. The 2022 vintage produced exceptional white wines, with bright, fresh flavors with crisp acidity.

### WINEMAKING

Following very gentle crush, we fermented the grapes in stainless steel tanks and pressed the juice from its skins with a traditional basket press. The wine completed malolactic fermentation in-barrel; after racking it aged for 24 months in 40% new French oak barrels, softening tannins and developing rich complexity. We bottled the wine with minimal filtration, and allowed it to mature in bottle for another year prior to release.

*Wine analysis: .7% total acid, 3.29pH and 13.9% alcohol by volume*

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## SAUVIGNON BLANC

### OAKVILLE

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*Varietal:*

100% Sauvignon Blanc

*Aromas and Flavors:*

Honeysuckle, pineapple,  
Honeydew, grapefruit,  
Wet stone minerality

*Analysis:*

Total acid: .7%; pH: 3.29  
Residual Sugar: Dry  
Alcohol: 13.9%

### VINEYARDS

100% estate-grown at Teaderman Vineyards in the Oakville AVA of Napa Valley

### WINEMAKING

Hand harvest in early morning.

Whole-cluster press.

Cold settling and stainless steel fermentation.

Transfer to barrels at 9 Brix (20% new French oak) to finish fermentation.

Aged on lees for nine months, with batonnage for the first four months.

Gentle filtration prior to bottling.