

QUATTRO THEORY

SAUVIGNON BLANC NAPA VALLEY TWENTY TWENTY TWO



Quattro Theory wines capture the truest expression of Napa Valley bringing together four defining elements: winemaker Landon Donley's intentional vision, quality vineyards, precision winemaking and experience with food and friends. Seriously made to be easily enjoyed.

VISION: Our winemaker, Landon Donley, considers Sauvignon Blanc to be the premier white wine of Napa Valley. Quattro Theory Sauvignon Blanc is classic in style and captures the best expression of Napa Valley: vibrant citrus and stone fruit notes with a touch of richness, beautiful length; refined and aromatic.

VINEYARDS: Our Sauvignon Blanc is grown in our estate Mary's Vineyard in Calistoga, containing some of the oldest Sauvignon Blanc plantings in Napa Valley at more than 30 years old. The old vines offer concentration and complimentary young vines add vibrance, and a small amount of Semillon from the estate adds a roundness to the wine. This vineyard is planted to two clonal selections: Musqué, for aromatics and flavors, and Clone 1 for structure and length. The grapes are harvested by hand in small lots over the course of three weeks allowing for ideal attributes to be developed in the fruit for complexity. Grapes are picked only when at the level that meets our style.

GROWING SEASON: 2022 brought dry conditions given the persisting drought. Harvest started earlier given the warm temperatures with the fruit showcasing balanced acidity and freshness with remarkable flavors and textures. Even though yields were down, quality was excellent.

WINEMAKING: Our cellar is set up to handle each lot individually through the winemaking process, with every step intentionally designed to emphasize the natural aromatic and varietal character with minimal intervention. Each pick is whole-cluster pressed over two hours, with 23 check ins to ensure desired style— a gentle, yet labor-intensive program to help retain natural acidity, and to isolate the exact desired press of juice. The juice is gently pumped to stainless-steel tanks then chilled to undergo cold stabulation for 5 days, keeping the light juice lees in suspension to enhance aromatics. The juice is then racked off the lees to each vessel and individually inoculated to begin a cold fermentation to completely dry, and then rests on the lees (yeast) for 6 months for a final build of body and flavors before the blend is assembled.

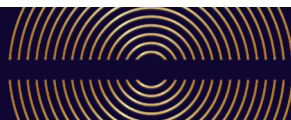
EXPERIENCE: With its intense aromatics, vibrant fruit and bright acidity, this Sauvignon Blanc is refreshing and offers concentration, complexity and long finish that make it enjoyable on its own, interesting from first sip to last, as well as an ideal complement to food. Suggested pairings include fresh oysters, lemon-herb roasted chicken and goat cheese salad.

APPELLATION: NAPA VALLEY | **VARIETAL BLEND:** 96% SAUVIGNON BLANC, 4% SEMILLON | **ALCOHOL:** 13.5%

CLONES: SAUVIGNON BLANC: CLONE 1 (STRUCTURE, PALATE, ACIDITY), MUSQUÉ (AROMATICS, FLAVORS, AROMA); SEMILLON: WENTE (STRUCTURE)

AGING: 6 MONTHS IN 69% STAINLESS STEEL TANK; 16% STAINLESS STEEL BARREL; 15% FRENCH OAK BARREL (5% NEW)

HARVEST DATE: AUGUST 11–26, 2022 | **RELEASE DATE:** MAY 2023



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VINEYARD SOURCING MAP



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