



# LABRY SAUVIGNON BLANC

## RUTHERFORD, NAPA VALLEY 2021

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### VINTAGE NOTES

The 2021 growing season was excellent, marked by the second year of drought as well as mild and consistent temperatures. Described by winemakers as an “unevenful” year in the vineyards, harvest was slightly early thanks to a calm spring and veraison appearing in early July.

### SOURCE

Rutherford River Ranch Vineyard, Rutherford AVA

### VINEYARD

Rutherford River Ranch is located on banks of the Napa River in the heart of Rutherford. Growing conditions for expressive Sauvignon Blanc could not be more ideal here. The well drained, mineral-rich alluvial soils allow for a deep root system alleviating the need for irrigation. Because of Sauvignon Blanc’s upright growing habit, the vineyard is trellised on a Geneva Double Curtain system, which provides optimum light to the canopy. Harvest time for the Sauvignon Blanc usually extends from late August to mid September by making multiple passes through the vineyard. The result is a showcase of diverse fruit characteristics this classic grape variety is known to exhibit.

### WINEMAKING

Gently whole cluster pressed in a JLB basket press, using a combination of native and VL1 yeast for alcoholic fermentation. There is no malolactic fermentation, but weekly batonage from post-primary fermentation through December (approx. 3 months) gives the wine more body and feel, inert racked twice during its 18-20 months in barrel, it is then bottled unfinned and unfiltered.

### TASTING NOTES

Beautifully aromatic, this delicately hued wine opens with notes of Meyer lemon, creme brûlée and Madagascar vanilla bean. These aromas weave their way onto a richly viscous palate and layer with kumquats, tangerine and lemon verbena leaves. Fresh and lively yet weighty and earnest, the beautifully balanced 2021 Labry Rutherford Sauvignon Blanc is a true gem to consume upon release or lay down in your cellar for 10+ years.

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#### VARIETY

100% Sauvignon Blanc

#### SOIL TYPE

Alluvial

#### CLONES

Clone 1

#### ABV

14.4%

#### AGING

Aged for 18-20 months in thin stave, water and/or steam bent French Oak barrels

#### COOPERAGE

Ermitage Bertrange Forest - Light Toast  
(Steam-bent 22mm)

Saury Center of France - Medium Toast  
(immersion/water-bent 2mm)

#### PRODUCTION SIZE & RELEASE DATE

70 Cases | Fall 2023



LABRY WINES

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