



2020 Savagnin

A.B.V 13.6%

R.S. <5 g/L

T.A. 3.7 g/L

SOURCE Watching Tree –Lincoln Lakeshore

HARVEST October 23, 2020

FERMENTATION Ambient Fermentation in 1000L French oak

ESTIMATED PEAK 2025-2030

SERVE 10-13°C

WINEMAKER'S NOTES Carbonic fermentation for 7 days. 2020 was a very ripe and hot year, the fruit was clean. Ambient fermentation for 7 months, with simultaneous malolactic conversion to add softness (ambient as well). Bottled after a year in 1000L French oak vats. Easy peasy. .

SOMMELIER'S NOTES Enter our most concentrated on the nose example of Savagnin. Woof. I'd bet money that there was botrytis on this despite the health of the vintage. It smells like Chenin. Did we mix up on bottling day? Ripe golden delicious apple, apricot, ginger, mushroom, and a touch of honeydew melon. I will call you Chenin. The palate equally matches the thicc-ness of the nose, but I am relieved by the acidity and lack of perceptible heaviness of the alcohol. All I can think about is Chicken Marsala. These were the notes from an aromatic (small) class. Having the wine in a burgundy glass is a much different experience. Much more weight and florality, on the nose especially.

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