



## 2020 BUCHER SAUVIGNON BLANC

2020 was a warmer than average vintage. After a fairly dry winter and mild spring, the summer was quite warm which led to an earlier budbreak and bloom. We ended up picking our grapes on average about two weeks earlier than the previous vintage. The crop size was smaller than the last two years.

This sauvignon blanc was hand picked at Bucher Farm starting at 4 am and brought to the winery very cold. The grapes were whole cluster pressed and the juice was put into a stainless steel tank to ferment cold at 56 degrees for about 3 weeks. After fermentation, the wine was racked off primary lees and settled until bottling 4 months later.

This sauvignon blanc is full of ripe pear notes, passion fruit, fresh cut hay and citrus blossom on the nose. The palate has crisp Asian pear, grapefruit juice and zest and a hint of briny wet slate. The finish is bright and bracing and full of zippy acidity.



100% Sauvignon Blanc

Appellation: Russian River

TA 6.3 g/100mL | pH 3.22

14.3% alc. | Harvest date: 09.30.20



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