

2022 FUME BLANC | JAHANT WOODS 01

We respect the land where our vineyards grow - our family's connection to nature gives our wine its foundation and individuality. Distinct soil and climate coupled with responsible farming practices highlight the character of each vintage from our generational farm in Lodi. California.

GROWING SEASON

From an earlier than average budbreak to widespread frost, the 2022 growing season was one of extremes. Late April frost brought significant damage to the Clarksburg appellation, while Lodi was largely spared. Windy spring days, contributed to loose clusters during fruit set, which is good for wine quality. Harvest began on August 1st and after the majority of our white varietals were off the vine, an intense heat wave settled into the San Joaquin Valley. Our teams harvested at night, carefully managing each vineyard with an eagle's eye, ultimately finishing on October 25th with Petit Verdot. We're proud to bring you the 2022 vintage that certainly did not come without it's challenges, but is shaping up to be exceptional.

VINEYARD NOTES

Tucked along the edge of Jahant Slough in the heart of the Jahant AVA, Jahant Woods 01 Vineyard enjoys a classic Mediterranean climate. Planted in 1997 on distinctive undulating terrain, our Musqué Sauvignon Blanc is 102.48 acres of the total vineyard. As a mature vineyard, each vintage expresses increased concentration and flavors.

JAHANT AVA

Located in the center of the Lodi AVA, the Jahant AVA is geographically the smallest of Lodi's seven AVAs - a total size of 28,000 acres, with roughly 9,000 acres planted to vineyard. It sits on highly dissected river terraces and old floodplain deposits. The classic Mediterranean climate has Delta fog influence, and receives cold air drainage and entrapment within our vineyards.

WINEMAKER NOTES

A harvest year full of challenges has produced one of our most exquisite white wines to date. The 2022 Fume Blanc carries with it a fragrant bouquet of lemon blossom, lime zest, and ripe lychee. On the palate, the flavors echo the bouquet and are complimented with soft tones of yellow peach. Six months of neutral oak aging have tempered the bright acidity, giving this wine a silky mouthfeel and rich fruit concentration. The finish is accented with subtle smoky notes of vanilla that adds to the complexity of each sip that follows.

AGING

WINE STATISTICS

SOIL COMPOSITION San Joaquin Loam. VINEYARD PHILOSOPHY Certified Sustainable **TRELLISING Vertical Shoot Positioning LOCATION** 38°12'31.6"N, 121°18'29.5"W **CASES PRODUCED** 2260 | 6 Pack

Neutral Oak, 6 Months HARVEST DATE August 13, 2022 **CLONE** Musqué **BOTTLE DATE** June 16, 2022 PH TA $5.8 \, g/L$ 3.79

ACRES ALCOHOL

BRIX

21.2°

104.41

12.5%

0.3 g/L

RS



SOIL

SAN JOAQUIN LOAM

- · Gently Rolling
- · Dissected low terraces
- · Formed in alluvium
- Derived from granite rock
- 20-100 ft above sea level
- · Moderately well drained
- Very slow permeability
- Root depth limited by hardpan at 1.5-3.5 ft
- Slow runoff

CLONE

MUSQUÉ

- Chosen based on variety, site, climate, soil, vineyard design, cultural practices, and desired wine quality
- · Reported to be linked to a French clone
- Floral and melon character

TRELLISING

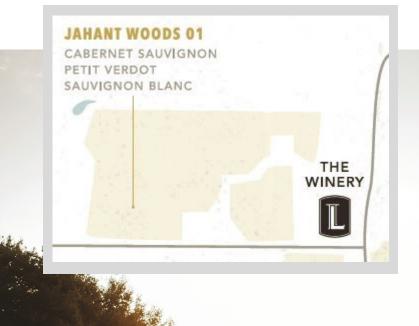
VERTICAL SHOOT POSITIONING

- Vines trained upward with narrow fruit zone
- · Moveable catch wire to guide shoot growth
- Improves exposure to sunlight
- Compatible with vineyard mechanization

ROOTSTOCK

TELEKI 5C

- Chosen based on resistance to soil pests, soil's texture, chemistry, depth, fertility, water availability, irrigation practice, vineyard design, and variety chosen
- · Medium to low vigor
- Low drought tolerance
- · One of the most widely used



"With the proximity to the slough, it never fails that I will spot turkeys, deer or coyotes all browsing the vines, and occasionally taking their share. I feel native species play an important role in maintaining a healthy ecosystem and it's great to see our vineyard provides a home."

- BRAD LANGE