



2021 Quintessence Sauvignon Blanc

A 100% Sauvignon Blanc from one of our favorite growing sites on Red Mountain. This has been a winemaker favorite since its first vintage in 2016. The juice is fermented and aged in specially made egg-shaped French oak barrels which allow for a greater surface area at the bottom of the vessel and more lees contact resulting in rich texture balanced by classic Red Mountain mouth-watering acidity. On the aroma, honeycomb, white peach, and grapefruit. The palate is creamy and full—white peach, Honeycrisp apple, and a hint of pineapple. Drink now or hold onto it as it should be a white wine that will age gracefully over 5-15 years.

BLEND

100% Sauvignon Blanc

VINEYARDS

100% Quintessence Vineyard

WINEMAKING

Our Quintessence Sauvignon Blanc is hand-picked, pressed, cold-settled for 48 hours, and then racked into egg-shaped *Ovonum* barrels where it is slowly fermented at low temperatures. The juice spent 11 months on lees before being racked and bottled.

ALCOHOL

14.1%

PRODUCTION

100 cases



faithful, loyal, true

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