

ACUMEN

Napa Valley

2021 *Mountainside* SAUVIGNON BLANC

Crafted from organically grown grapes, this tantalizing mountain-grown Sauvignon Blanc leaps from the glass with zesty aromas of lemon, grapefruit and citrus blossom, as well as notes of green apple and lychee. On the palate, the flavors are clean and crisp, with toned acidity providing a refreshing structural framework to lively layers of citrus, melon and minerality that build to a bright, focused finish.



2021 VINTAGE

While another year of drought conditions produced small clusters and berries—thereby lowering yields somewhat—the quality of the vintage was exceptional, resulting in beautifully concentrated mountain wines, with pure, polished flavors and lovely underlying complexity. Overall, the growing season was relatively temperate and completely free of drama. After modest rains in January and February, there was no notable precipitation for the rest of the season and no major heat spikes. As a result, flower, bloom and set were all excellent, and the grapes were able to ripen slowly and evenly, developing wonderful depth and character.

WINEMAKER: Phillip Titus
COMPOSITION: 100% Sauvignon Blanc
BARREL AGING: Stainless-Steel and Barrel Fermented
ALCOHOL: 14.1%
PRODUCTION: 450 Cases

95 POINTS

“From the organically farmed Farina Vineyard in the Sonoma Mountain region, this stainless steel and barrel-fermented white is a glass of sunshine. Glistening jewels of crushed stone and lime-grapefruit zest are clean and crisp. The finish of delectable pear and peach is pleasurable.” –Meridith May, September 2022