

BLACK HILLS ESTATE WINERY

2022 ALIBI

VINTAGE NOTES

2022 entered the growing season with an already precarious start. Given the excessive heat during the summer of 2021, coupled with early fall frosts and topped off with a cold snap between Christmas and New Year's, the vines had been through the ringer. Spring saw lower than average temperatures and higher than average rainfall. This delayed start had put the typical flowering window on the Black Sage bench back by 10-14 days off average. Surprisingly, even after all the vines had been through up until mid-June, crop levels were establishing quite well. Special care was taken to keep the yields in check as the delay in ripening and cool weather was hindering the vines ability to carry a heavy crop. Late summer and fall were a savior for the vintage, with 6-7 weeks of clear skies, warm days and little rain. Grape composition was ideal at harvest - the longer hang time and cooler overall vintage allowed the vines to reach optimal phenolic ripeness before dropping acid or reaching unfavorable levels of potential alcohol. The 2022 wines are showing great aromatic intensity and bring a energy to the palate that is a nice juxtaposition to the previous two vintages in the valley.

TASTING NOTES

Indulge in the wine's intense nose, boasting gooseberry, lemon zest, and fresh-cut grass, with hints of beeswax and baking spice. On the palate, experience its vibrant energy met by a creamy touch reminiscent of a tropical pina colada. The refreshing finish lingers, adorned by a long mineral note.

WINEMAKING

Harvesting: Hand harvested. Whole bunch pressed.

Fermentation: Fermented in a combination of French oak puncheons and barriques with selected and wild yeasts.

Maturation: 6 months on fine lees.

ABV: 13.0% **PH:** 3.4 **TA:** 6.9 **RS:** 0.2

BLEND

94% Sauvignon Blanc

6% Semillon

