



2022 ESTATE SAUVIGNON BLANC SONOMA VALLEY

TASTING NOTES

Presenting a delicate straw hue in the glass, the 2022 Estate Sauvignon Blanc unveils a subtle touch of flinty minerality that gradually opens into captivating layers of blackcurrant bud, Meyer lemon pith, and white peaches mingling with scents of apple blossom, sea salt, and crushed stone. On the palate, the wine delivers a stunning mid-palate depth and a lingering saline acidity that is both refreshing and tense. Balancing purity and complexity with finesse, the wine offers delightful drinkability in its youth while showcasing enough poise and minerality to be enjoyed over the next ten years.

VINTAGE NOTES

2021 autumn rains set the stage for saturated soils and provided ideal conditions for nutrient mineralization for the vines throughout the winter. Spring 2022 rainfall brought the total to 29 inches for the vintage, surpassing our annual average. Temperatures from January onwards remained consistently warmer than our prior 10-year average throughout the growing season. Fortunately, the vines tolerated the heat well, and grew full and balanced canopies. The above-average warmth persisted through the summer, resulting in an earlier veraison than usual and setting the stage for earlier ripening. We completed picking by September 8, the earliest finish to harvest in our records. The fruit displayed beautiful freshness, integrity, and balance – characteristics that are also reflected in the wines. Despite the record warmth of the season, we successfully dry-farmed 76% of our total vineyards.

Hamel produces estate-grown wines from the western hillsides of the Mayacamas Mountains in the Moon Mountain District and Sonoma Valley. With a commitment to dry farming, certified organic and biodynamic practices and a meticulous focus on terroir, Hamel's winegrowing team aims to express the distinctive volcanic character of their vineyard sites through Cabernet Sauvignon, Sauvignon Blanc and Grenache blends. As a family-owned and operated winery, Hamel is committed to sustainability, stewardship and forward-thinking innovation.

VINTAGE: 2022 | **APPELLATION:** Sonoma Valley

BLEND: 75% Sauvignon Blanc, 25% Sémillon

VINEYARD: 95% Tres Palmas, 5% Nuns Canyon Vineyard

FERMENTATION: 59% in Neutral Oak Casks and Barrels, 29% in Concrete Eggs and 12% in Stainless Steel Tanks

AGING: 12 months in 55% Concrete Eggs, 23% Neutral Oak Casks, 22% Stainless Steel Tanks, followed by 4 months in Stainless Steel Tanks

HARVEST DATES: 8.19.22 – 9.5.22 | **BOTTLING DATE:** 2.20.24

PRODUCTION: 677 cases | **ALCOHOL:** 13%

SRP: \$80

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