

# WESTERN RESERVE WINES CLUB SEPTEMBER 2023



**WINE:** Spottswode Sauvignon Blanc 2022

**VARIETALS:** Sauvignon Blanc 98% | Semillon 2%

**Viticulture Area:** Napa County 58% | Sonoma County 42%

**Bottle Price: \$49.99 Case Price: \$539.89 plus tax**

## INTRODUCTION

The Spottswode Estate, established in 1882, is renowned for its historic Victorian home, beautiful gardens and pre-Prohibition era vineyard. Our small, family-owned winegrowing estate graces the western edge of St. Helena in Napa Valley. Sensitive farming to preserve the land, grapes from our own estate and a handful of small family-owned vineyards are blended to create this exceptional Sauvignon Blanc.

## REGION



SPOTTSWOODE



ESTATE VINEYARD & WINERY

## PRODUCER

Spottswode's exceptional, classically styled Sauvignon Blanc has been produced since 1984. Highly acclaimed, it is considered one of the "Super Sauvignons," a term coined by wine writer Karen MacNeil to describe a rare class of wines considered to be among the world's utmost expressions of this noble grape.

Crafted with grapes from Spottswode Estate, as well as those from other iconic family-owned vineyards, this wine is fermented in a combination of French oak, small stainless steel barrels, a clay amphora, and ceramic and concrete cuves. It is an eminently drinkable yet cellar-worthy Sauvignon that is energetic and sublime, fresh and well-integrated, with extraordinary aromas, effortless poise, and remarkable complexity. Noted wine reviewers have written that "Spottswode has turned Sauvignon Blanc into an art form," and have hailed this wine as one of the world's "best Sauvignon Blancs," calling it the "aristocracy of domestic Sauvignon Blanc."

### **FERMENTATION PROFILE**

Small stainless steel and French oak barrels, an amphora, and one ceramic and two concrete cuves

## Tasting Notes:

*Winemaker Notes:* Pretty and pure with aromas of citrus, white peach, and juicy pear, this beautiful Sauvignon Blanc is layered and complex. Apple clafoutis and floral aromatics invite you in. Rich and textural, this wine perfectly balances viscosity and acidity. Sea spray and salted lemon with some grapefruit pith carries through its long finish. Delicious and refreshing!

## Food Suggestions:

Food pairings include tart vinaigrettes, briny sauces, spicy dishes, and herbal fare. The tartness of Sauvignon Blanc will lighten the heavier dishes and enhance subtle flavors, while the pyrazines will play wonderfully with vegetarian cuisine. Sauvignon Blanc can pair beautifully with light, delicate flavors as well, which makes it great for white meats, spring vegetables, and fresh tomatoes.

*Remember We Taste The Bad Ones So you don't have to! CHEERS!!!*

### **Sources:**

<https://spottswode.com/spottswode-wines/sauvignon-blanc/>

[https://en.wikipedia.org/wiki/Sauvignon\\_blanc](https://en.wikipedia.org/wiki/Sauvignon_blanc)

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**Wine Enthusiast** Advance Buying Guide, Jim Gordon

**94 POINTS** Superb; a great achievement A flinty, herbaceous aroma leads to nicely layered flavors of citrus, ginger and limestone in this complex, subtle and fascinating wine. Nervy acidity braces the ample herb and fruit flavors for an especially energized mouthfeel. (October 2023)