



Late Spring 2023 Release



WINEMAKER'S Notes



BOTTLED APRIL 11, 2023

LANCASTER ESTATE 2022 SAMANTHA'S SAUVIGNON BLANC

Our Thoughts...

Grown 100% on our Alexander Valley estate, our Samantha's Sauvignon Blanc showcases the very best of the varietal and the AVA. On the nose, bright floral and melon aromas draw you in. The palate offers elegant and layered flavors of stone fruits and grapefruit. The pronounced, crisp acidity is balanced by a creaminess from the partial French oak aging, while a subtle mineral texture from the concrete egg aging lingers on the smooth finish.

VINTAGE AND WINEMAKING NOTES:

The 2022 growing season began with ideal weather conditions that culminated in an extended heat spell in late summer. The hot temperatures accelerated fruit ripening and reduced yields but overall the fruit quality of our Sauvignon Blanc was outstanding.

COOPERAGE:

The 2022 Samantha's Sauvignon Blanc was fermented and aged for 6 months in a combination of stainless steel drums (34%), concrete egg (33%), and neutral French oak barrels (33%). The concrete egg method allows for constant circulation of the juice and imparts a minerality and texture to the wine. The wine was then bottled unfiltered in April 2023.

COMPOSITION & ANALYSIS:

Production: 368 cases Titratable Acidity: 7.59 g/L

Varietals: 100% Sauvignon Blanc pH: 3.01

Alcohol: 14.5%



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BOTTLED JANUARY 2020

LANCASTER ESTATE 2017 CABERNET SAUVIGNON

OUR THOUGHTS...

The 2017 Estate Cabernet Sauvignon captures the pure expression of our unique terroir at Lancaster Estate. It is a blend of all five of the red Bordeaux varietals we have planted on our volcanic hillside vineyards. Dark, rich fruit presents aromas of wild game on the nose. On the palate there are hints of blackberry compote and dark stone fruit flavors. An incredible display of the rich and concentrated flavors that come from our estate vineyards, this wine glides across the palate for a long, decadent finish. This wine should be decanted when young, and will only gain in complexity for the next 15-20 years.

VINTAGE AND WINEMAKING NOTES:

The 2017 vintage gave us a wet winter followed by a relatively cool spring which would seem to be the making of a typical growing season. A Labor Day heat spike stalled the grapes from maturing for about two weeks, setting up a later than normal harvest. Throw in some wild fires and it made for an overall unique vintage.

COOPERAGE:

The 2017 was aged 24 months in 100% French oak. We chose barrels from several coopers including Darnajou, Taransaud, Demptos, Ermitage, Saury, Bel Air and Sylvain. 60% of the barrels were new and all were coopered using a combination of Medium, Medium Plus, Medium Long, and Heavy toast levels to provide optimal integration and balance.

COMPOSITION & ANALYSIS:

Production: 1.594 cases Titratable Acidity: 6.4 g/L

Varietals: 84% Cabernet Sauvignon, 4% Merlot, vH: 3.62

7% Malbec, 1% Petit Verdot, 4% Cabernet Franc Alcohol: 14.5%



Reorder Information

Enjoy 30% savings on re-orders of current club wines. Order 12 or more bottles of any of the current club wines and receive \$10 ground shipping (not valid to HI or AK).

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Offer expires June 5, 2023