

TASTING NOTES



CJ's Barrel Sauvignon Blanc 2021

VARIETAL COMPO	SITION	100% Sauvignon Blanc
PRODUCTION		180 cases
ALCOHOL		12.6%
RELEASE DATE		March 2022
AGING		Concrete Egg
MONTHS IN OAK		11 Months
POINTS/SCORE	95 pts T	im Atkin; 94 pts Descorchados
PRICE		\$30

The 2021 climate and its significant rainfall resulted in an herbaceous profile for the grapes, with a crisp and bursting acidity and nuances of cut grass, wet stone, citrus peels and orange blossoms. After a year of aging in concrete eggs, the wine has evolved to develop a smooth and complex texture. Ideal alongside pasta, accompanied by seafood or spicier foods like a chicken tikka masala.



