



## History

Buzzing around the winery, we decided to dedicate a small portion of Sauvignon Blanc to all the women named “Bee” in our family (a total of four in four generations). When winemakers Brad and Peter mentioned they had a few lots of Sauvignon Blanc they wanted to blend for a special PRP wine, we enthusiastically knew exactly who to name it after!

## Winemaking

The 2022 harvest season was full of twists and turns. We experienced a heat spell from early August to mid-September, followed by some surprise rain and cooler weather for the rest of the growing season. During that heat spell we brought in a small portion of our Sauvignon Blanc that was tasting exceptional and ready to be picked. Once at the winery, the grapes were loaded into our presses for a gentle whole-berry squeeze, followed by a slow and cool fermentation. Maintaining an anaerobic environment, we were able to create this aromatic and zippy Sauvignon Blanc.

## Tasting Notes

Bee’s SB is a special Sauvignon Blanc that is a bit different from our others. Just like the Beatrix in the family, this wine is full of life and zest. Bright tropical notes of pineapple and guava make a beautiful transition to lemon grass and white peach. While fresh and crisp, this wine also has a little weight that adds to its complexity. Delicious on its own or enjoyed with a light afternoon meal, this wine is best shared amongst friends and family.

**Appellation:** Mendocino

**Fermentation:** Cold fermented in stainless steel

**Maturation:** 9 months in tank

**Alcohol:** 13.9%

**Cases produced:** 303

**Sugar at harvest:** 24.8° Brix

**Harvest date:** September 9

**Titrateable acid:** 6.1 g/L

**pH:** 3.4

**Cellaring:** 1 - 2 years with careful aging