

2022 SAUVIGNON BLANC – CARNEROS SONOMA COUNTY – HI VISTA VINEYARD

Tin Barn Vineyards celebrates those hidden treasures that lie off the map. Our wines highlight the true character of Sonoma County.

High atop the ridges of the Sonoma Coast, just off Tin Barn Road, lies a remote plot of Syrah vines. From this fog enshrouded slope, we sourced grapes for our very first wine and found inspiration for our name. That was back in 2000.

In the years since, winemaker Michael Lancaster and his business partners have made a fitting home in our own "tin barn" – a warehouse in rural Sonoma that serves as both cellar space and tasting room. Here, we craft and share our award winning, singlevineyard wines that are cherished for their uncommon balance and elegance. Our tasting room offers guests a relaxed and unpretentious window into our winemaking process. Come visit sometime!

The Carneros region provides for a cool growing season, yielding grapes with fresh citrus notes and melon aromas. The wine was fermented in a stainless steel tank to preserve its vibrant flavors, while a portion fermented in a concrete egg to broaden the mouthfeel of the wine. A small portion was fermented in neutral oak barrels. No malolactic fermentation is used, resulting in crisp acidity on the palate.

Varietal: Sauvignon Blanc Harvested September 8th, 2022 Bottled February 9^{th,} 2023 Alcohol 14.1% pH 3.33 | TA 6.8 g/L Production 318 cases Retail Price \$23.00

