



**BOXWOOD ESTATE WINERY
SAUVIGNON BLANC 2017**

Middleburg Virginia AVA

BLEND

Alc/vol: 13.0%
Sauvignon Blanc: 100%
100% estate grown fruit

2017 HARVEST & WINEMAKING AT BOXWOOD

After a nearly ideal growing season, the Sauvignon Blanc was hand-picked on August 24th & 25th 2017. After being chilled and sorted, the grapes were whole cluster pressed, cold settled and fermented in stainless steel tanks between 50-55°F over the course of 3 weeks. The result is a crisp and clean expression of a great growing season, due in part to the coming of age of our three-year-old Sauvignon Blanc vines. We are excited about this second vintage of Boxwood's first white wine offering, and look forward to future vintages and the imminent integration of the rarely planted Sauvignon Gris varietal into our Sauvignon Blanc!

TASTING NOTES

A pale lemon color reflects an overall citrusy bouquet and flavor profile, captured by bursts of fresh, bright acidity. Lemons and lime zest, as well as passionfruit and pear dance along the mid-palate, accentuated by a creamy and luxurious finish.

343 cases produced

Winemaker: Tyler Henley
Consultants: Stéphane Derenoncourt (winemaking)
Lucie Morton (viticulture)

Contact:

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