



BOXWOOD ESTATE WINERY SAUVIGNON GRIS 2020

Middleburg, Virginia AVA

BLEND

Alc/vol: 12.8%
Sauvignon Gris: 100%
100% estate grown fruit

2020 HARVEST

Sauvignon Gris is a rarely grown variety in this country but is traditionally used in some white (essentially Sauvignon Blanc) Bordeaux blends ... the source of our inspiration. Here at Boxwood, it is grown in two different vineyard blocks, which are harvested and fermented separately. 2020 was fortunately our second consecutive high-quality vintage: a warm, relatively dry, season providing another “bumper” crop with good, clean and tasty fruit. A few storms near harvest time in late August-early September concerned us a bit, but they were short-lived and did not deter from a good year!

S. Gris was the first grape to be picked this year, beginning on September 4, a full 12 days later than the first pick in 2019! The fruit was delivered straight to the winery where it was chilled, sorted and whole cluster pressed directly to stainless-steel tanks for juice settling and fermentation. To maintain the natural aromas of the grapes and preserve the variety’s fresh flavors, the wine was fermented at a cool 57°F. The wine was then aged on the lees (yeasty sediment) to help build more body and richness into the mid-palate and to balance with the natural acidity of the wine. As is usual with Boxwood whites, some of this S. Gris was used to enhance the Sauvignon Blanc blend, but this good vintage once again provided the fruit to continue our new tradition of bottling a varietal Sauvignon Gris for 2020.

TASTING NOTES

The nose is of slate or “wet rock” (as in a pristine mountain creek!) with slightly herbal notes and lime. This relatively full-bodied Sauvignon Gris fills the palate with hints of tropical fruit flavors (passion fruit), lemon cream and melon. Bright but soft acidity contributes to a supple texture and refreshing finish.

290 cases produced

Consultants: Stéphane Derenoncourt (winemaking)
Lucie Morton (viticulture)
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