



2019 MOON MOUNTAIN SAUVIGNON BLANC

VARIETY: 100% Sauvignon Blanc

APPELLATION: Moon Mountain District, Sonoma County

CASES PRODUCED: 221

VINEYARD: Theorem Moon Mountain Estate, 1,600 ft elevation

CLONE: 75% Clone 1, 25% Musque Clone

VINEYARD PLANTED: 2004

HARVEST DATE: September 13th, 2019

OAK: 6 months in 33% neutral French oak, 33% Stainless steel, 33% Concrete

ABV: 14.0%

WINEMAKER: Thomas Brown PROPRIETOR: Jason & Kisha Itkin

VINEYARD MANAGER: Josh Clark, Clark Vineyard Management

This release marks the second vintage of Theorem Sauvignon Blanc. Similar to our 1st vintage, the 2019 Moon Mountain Sauvignon Blanc is acid driven and focused. We added two new components this go around that we think bring some beautiful nuances to this vintage. First, we added a very small percentage of Musque clone to the final blend that helped lift the aromatics and brings a slight floral undertone to the wine. Secondly, we incorporated a concrete egg into the fermentation program. Concrete is porous like oak, but unlike oak, it does not impart any flavor. Instead, concrete helps to preserve the minerality in the wine. More importantly though, the way the egg is shaped forces the lees to be in continual motion. This helps to build up the mid palate and add complexity. These two additions to the 2019 Moon Mountain Sauvignon Blanc create a stunningly beautiful and complex wine.

Soft, lifted aromatics of crisp white peach, lime zest, crushed rocks and honeysuckle grab your attention first. On the palate the wine explodes with layers of tart grapefruit, fresh honey and jasmine. The flavors are concentrated and wrapped in a silky frame that caresses the palate as the wine rolls and crashes to a dramatic and lingering finish.