

SAUVIGNON BLANC XL 2018

ABOUT US

Standard Deviation is a small-scale production focused on the purist expression of tiny blocks of Sonoma County's and Napa Valley's premier vineyards. This collaboration between Napa Valley's Josh Peeples and Winemaker Justin Harmon is their opportunity to creatively expand beyond the confines of their other established brands without compromise.

WINEMAKER
Justin Harmon

BLEND
100% Sauvignon Blanc

PRODUCTION
75 cases

AGING
15 months in 75% new
French oak Cigar Barrels

SOURCE
Sonoma Mtn.

ALCOHOL
14.9%

WINEMAKER'S NOTE

Inspired by the great wines crafted in the Loire Valley by Didier Dagueneau, this wine represents the ethos of Standard Deviation. Seeking outlets for experimentation, the "XL" moniker represents the extended barrel aging applied to this Sauvignon Blanc. Utilizing the unique "Cigar Barrel" we aged our 2018 Sauvignon Blanc an extra six months to create a wine that redefines how one views this varietal. Rich and round in the mouth, notes of ripe melon interweave with spring peach and Asian pear, all finding harmony in a focused finish that lingers on the pallet.



STANDARD



DEVIATION