

SAUVIGNON BLANC 2019

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
220 cases

AGING
9 months
50% new French oak

SOURCE
Sonoma Mtn.

ALCOHOL
14.7%

WINEMAKER'S NOTE

Born from a Friulan clone famous for its aromatics, this wine explodes out of the glass with a nose of stunningly defined lemon jolly-rancher, laced with sun-warmed boxwood, and underpinned by a tense minerality. Once in the mouth, a spectrum of tropical fruits saturate the palate. Pineapple, passionfruit and guava crescendo atop a base of mouthwatering exotic melon fruits, while accents of caramelized orange rinds and the slightest hint of butterscotch echo around the edges, providing a touch of balancing richness.



STANDARD

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DEVIATION