

SAUVIGNON BLANC XL 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
75 cases

AGING
14 months in 33% new
French oak Cigar Barrels
Aged on its heavy lees; monthly battonage

SOURCE
Sonoma Mountain

ALCOHOL
14.7%

WINEMAKER'S NOTE

Creating an homage to the singular wines of Didier Dagneau began as an experiment, but the XL Sauvignon Blanc quickly achieved institution status. It sold out quicker than our clients could taste it.

Following up on the success of its predecessor, the 2019 XL is a stunning Sauvignon Blanc. Stepping onto the stage with bright notes of citrus and spring flowers, the nose of this wine reveals itself in precisely delineated layers. Lemon peel gives way to key limes, followed by chamomile and orange blossoms.

Once in the mouth, a joyful parade of white peaches and nectarines dances down the palate with echoes of key lime and orange oil providing support. Energetic accents of ginger root and fennel pollen create haunting complexities. Notes of grilled peaches follow, kissed by golden maple syrup lasting deep into the finish.

Embodying distinction and finesse, our XL is the natural counterpart to the hedonism on display in its sibling wine, Big O.



STANDARD



DEVIATION