

2022 LINDEN VINEYARDS HARDSCRABBLE SAUVIGNON BLANC

STYLE

The fresh and effusive 2022 Hardscrabble Sauvignon Blanc has classic varietal aromas and flavor profiles. It is very linear on the palate with a pithy, orange peel finish.

FOOD PAIRINGS

This wine pairs nicely with shellfish, especially oysters, white fish and goat cheese.

VINEYARDS

Hardscrabble Sauvignon Blanc was planted in 2012 on two distinct soils. The granite based soils produce small vines giving ripe, rich, high alcohol wines. The more clay based Greenstone soils grow large, vigorous vines that produce zippy, herbal wines.

VINTAGE

The weather of vintage 2022 initially challenged winegrowers with climate change influenced inconsistency. However a key stretch of September sun and low humidity ultimately ripened some impressive grapes.

April bud break was early. Four inches of snow fell just before budbreak. Frost events on April 20 and then again on April 28 were just a degree or two warmer than would damage the tender shoots. “By the skin of our teeth” the crop survived. May was warm and wet encouraging rapid vine development. June flowering occurred under ideal conditions resulting in very large clusters. Frequent thunderstorms in mid-summer encouraged vine vigor and a large potential crop that would need to be judiciously thinned.

Hail in late July did minor damage to exposed clusters. Fortunately we had significantly reduced leaf pulling severity just for this reason: the leaves would act as umbrellas to shield the clusters from hailstones.

Veraison was late and in some cases uneven. We started to dry out in late August, but then on and off rains in early September delayed the beginning of harvest. This vintage has some botrytis influence. Hardscrabble Sauvignon Blanc was picked September 9 and 15.

WINEMAKING

Winemaking for this wine is intentionally simple and conservative as we want to let the terroir expressed in the wine rather than winemaking techniques. The chilled grapes are sorted, destemmed, lightly crushed and pressed and then the juice is allowed to settle overnight. VL3 yeast starts fermentation immediately. The wine fermented for about 30 days at 72F (22C) in old puncheons and barrels. The wine was aged on lees for 10 months. 100% Sauvignon Blanc. Bottled in August 2023. Alcohol is 13.2%. 1,702 bottles produced. Drink 2024 through 2027.