

The Bovet Reserve family of wines honors matriarch Jannine MacDonnell's family who created exceptional wine in the early 1920's. We carry on this tradition with these incredibly special wines that combine this legacy with our family's 40 years of winegrowing experience in the Napa Valley.



2021 VINTAGE: 90 PTS WINE ADVOCATE
2020 VINTAGE: 94 PTS WINE ENTHUSIAST

2019 VINTAGE: 93 PTS WINE ENTHUSIAST, 92 PTS WINE SPECTATOR

WINEMAKING NOTES

The Reserve Sauvignon Blanc is made in a ripe, rich, and forward style. The grapes are harvested when the tropical notes are at their peak. Fermentation occurs naturally in subtle, water-bent French oak barrels; increasing the perception of sweetness on the nose and adding layers of complexity. This bouquet-driven wine is kept on its lees but does not go through malolactic fermentation. While this elegant wine will provide easy enjoyment for all, the depth and complex nature found here will provide ample opportunity for the seasoned palate to contemplate the experience.

TASTING NOTES

This wine offers notes of lemon zest, chamomile, ripe pear, and a refreshing minerality. Elegant upon the palate, this wine offers flavors of key lime, white peach, and hints of melon. The sur lie aging gives the wine a beautiful roundness while still finishing crisp and clean with lingering bright fruit notes.

VINTAGE & VITICULTURE

The 2021 vintage was marked by a second season of drought. The temperatures remained relatively mild, however the dry conditions resulted in smaller, more concentrated grapes with lighter yields and one of the earliest harvest windows for Round Pond Estate. These lower yields typically speed up the grapes' sugar accumulation resulting in an amazingly vibrant, citrus-driven Sauvignon Blanc with zip and crisp acid. Our Sauvignon Blanc is planted on loose, alluvial soils derived from the volcanic Vaca Mountains. Round Pond's "California sprawl" trellis systems provide excellent vine balance and diverse sun exposures.

WINEMAKER: John Wilson

CONSULTING WINEMAKER: Thomas Rivers Brown

VARIETALS: 100% Sauvignon Blanc

FERMENTATION: 100% Barrel Fermented for 10 months in 25% New French Oak

RELEASE DATE: June 2022

SRP: \$50.00



