

# ONX

## 2022 FIELD DAY

Sauvignon Blanc 97%, Viognier 3%

14.4% alc/vol



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### TASTING NOTES

A wildly complex array of aromas and flavors, almost all from the tropical persuasion, the warmth of 2022 is demonstrated fully in this Sauvignon Blanc dominated white blend. Golden hued with a drop of straw, the aromatics lay a smack of lemon juice, passion fruit, and ripe lychee into your senses that intersect with guava and vanilla flower to make for a Tahitian tiki drink blend of aromas. A semblance of herbaceous rears its head in a transcendent form of key lime and kiwi that at least helps identify the wine as Sauvignon Blanc. Flavors open with pointed lime pith shavings with a squeeze of meyer lemon and granny smith apple, a sharpness overcome by rich notes of poached Asian pear and pineapple syrup. The richness of flavors, coupled with a moderate and supporting acidity make for a saline combination that translates into a delicious finish of salted caramel and limoncello.

### VINIFICATION

The Sauvignon Blanc lots were chilled to 32F and sulfured to arrest fermentation before being blended together in a single stainless steel tank. The Viognier barrels were topped up following fermentation and aged sur lie for 2 months without sulfur, receiving weekly battonage to round out mouthfeel.

### VINEYARD

ONX Estate Vineyard - Templeton Gap District, Paso Robles

### ACCOLADE

Wine Enthusiast - 92 Points