

# Covenant

## 2020 COVENANT SOLOMON BLANC

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### **ABOUT THE WINE:**

Inspired by our favorite Bordeaux white wines, Covenant Solomon Blanc 2020 is a tribute to one of the best Sauvignon Blanc vineyards we know of in Northern California. The vines are planted at the Moaveni Vineyard in Bennett Valley. They border our Syrah vines, also planted there.

For a number of years, we would taste these ripening Sauvignon Blanc grapes while we checked on our Syrah. They were delicious but contracted to another winery. However, last year we were finally able to harvest a few tons for Covenant, and we are delighted with the results.

### **TASTING NOTES:**

Solomon Blanc is aged in French oak for 10 months and stirred on the lees in a Bordelais manner, unlike our Lake County RED C Sauvignon blanc, which sees no oak and is released soon after harvest. The wine combines a certain lush, complex richness with a refreshingly light touch. Lemony citrus notes frame a classic mineral core that extends along on the palate to reveal the kind of finesse found only in great wine. This layered elegance makes it well worthy of our Solomon series—the best of the best of Covenant.

### **VARIETAL:**

Sauvignon Blanc

### **APPELLATION:**

Bennett Valley, Sonoma County

### **PRODUCTION NOTES:**

Native Yeast Fermentation;  
No ML; Unfined

### **AGING:**

10 Months  
French Oak (40% new)

### **CASES PRODUCED:**

120

### **SUGGESTED RETAIL:**

\$75



SAUVIGNON BLANC

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