

Covenant

2022 COVENANT SOLOMON BLANC

SAUVIGNON BLANC

ABOUT THE WINE:

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

TASTING NOTES:

Solomon Blanc is aged in French oak for 10 months and stirred on the lees in a Bordelais manner. 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 (100%)

APPELLATION:

Bennett Valley, Sonoma County

PRODUCTION NOTES:

Native Yeast Fermentation;
No ML; Unfined

AGING:

10 Months in 100%
French Oak (40% New)

CASES PRODUCED:

120

SUGGESTED RETAIL:

\$75



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