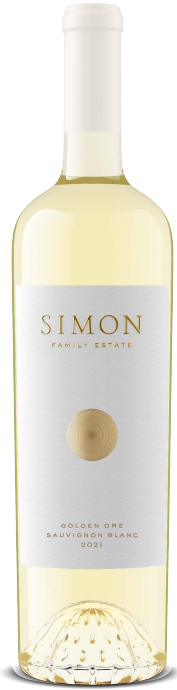


SIMON

FAMILY ESTATE



VINTAGE: 2021

VARIETY: 100%
SAUVIGNON BLANC

APPELLATION:
OAKVILLE

HARVEST DATE:
8.20.21

FERMENTATION:
5-6 WEEKS IN OAK

PRODUCTION:
200 CASES

AGING: 18 MONTHS IN
30% NEW FRENCH
OAK

COOPERAGES:
ERMITAGE, ATELIER,
STOCKINGER, BEL
AIR, SYLVAIN

ALCOHOL: 14.0%

PH: 3.13 TA: 7.7g/L

RELEASE:
MARCH 2024

SRP: \$100

2021 GOLDEN ORE SAUVIGNON BLANC NAPA VALLEY

The name Golden Ore is inspired by the vibrancy of the wine's pale gold color and the rare mineral for which it is named. The fruit was sourced from a unique vineyard in Oakville, which lies on the base of the Mayacamas mountain range. The site's gravelly soil provides excellent drainage to allow the vines to absorb essential nutrients deep into the ground, yielding wines of complexity and structure.

The aromas radiate juicy apricot, lime zest, and Meyer lemon, with a touch of passion fruit and lychee. On the palate uncover layers of fresh white flowers, clementine, melon and stone fruit. The grapes were pressed whole cluster, then fermented and aged in barrels for an extended period of 18 months. The oak influence provides a slight richness that gives length to a round and mouthwatering finish. We are astounded by the versatility of this wine, as it compliments a meal beautifully, or can be enjoyed exceptionally on its own.

2021 was a textbook superb vintage, warm and sunny, offering the luxury of extended hang time, and allowing the grapes to achieve optimal ripeness. It will be a vintage remembered for low yields and intense, small berries packed full of flavor. These wines will be a collector's favorite for several years to come.

"The 2021 Golden Ore Sauvignon Blanc is racy, supported by natural acidity and minerality derived from the vineyard site, and blossoms in the midst of an excellent finish."

– Maayan Koschitzky, winemaker