



# 2022

To Live in Greater Harmony with Nature, Complex and Sublime as a Wildflower

A dream realized by the fourth generation of our Mondavi winegrowing family, banding together to create a wine uniquely expressive of our shared passion. Sentium is born of the efforts and experience, with Fume Blanc, of three generations before, in crafting a white wine from California that can stand in the company of the great wines of the world.

We looked to Mendocino County's diverse soils and ideal climate which align with our vision for a vibrant, mineral-driven white wine, inspired by our history and great wines of the Loire. We sought out small, family-owned and farmed, old vine vineyards who share our affinity for nature and organic winegrowing. The love and wisdom of these family growers is an essential element of terroir. This shows in the depth of character, complexity and sense of place expressed in Sentium.

In 2022, Mendocino's Redwood Valley saw ample rain through the winter months, helping to restore water tables. A mild, cool spring led to ideal conditions through early summer. Amidst the heat events through the final stretch of ripening, our vineyard sites retained more moderate temperatures preserving vibrancy and life in the fruit. Harvest began September 3<sup>rd</sup> and concluded in advance of the Labor Day heat wave. These resilient old vines yielded a crop of excellent quality.

Our fruit was selectively hand-picked and gently pressed. Fermentation took place in small lots in equal parts concrete, neutral French oak barrels, and small stainless-steel vessels to honor and highlight the individual nuance of each vineyard block. The wine was aged sur lie for 9 months with regular, gentle stirring throughout fermentation and aging. Sentium was racked off its lees just once ahead of a June 16<sup>th</sup> 2023 bottling.

2022 Sentium is evocative of the Northern California coastline – fresh salt spray, flint, and the delicate morning essence of citrus and spring rose. The wine is nimble and vibrant, expressing fresh lychee, white nectarine and wet river-stone. On the palate, fresh cut thyme, chamomile, savory lemon curd and white tea accentuate the finish. A seductive and lithe wine with impressive gravity at its core and an extended mouthwatering minerality that harmonizes with its delicate, silken texture.

93% Sauvignon Blanc & 7% Semillon

## SENTIUM