

BloodRoot Sauvignon Blanc

THE FACTS

COUNTRY: USA - CA

REGION: Central Valley - California

APPELLATION: Clarksburg

CEPAGE: 100% Sauvignon Blanc

WINEMAKING: Fermented and aged for six months in 75% stainless steel tanks to extenuate its vibrancy and 25% in new French oak to give it a small touch of texture and roundness.

ALCOHOL BY VOLUME: 12.8%

ANNUAL PRODUCTION: 750 cases

THE STORY

The spirit of BloodRoot is simple—make wines that reflect the soul of place, and make them at a quality and value that make them absolute no-brainers to drink. BloodRoot Wines is a project spearheaded by Noah and Kelly Dorrance, of Reeve Wines. The name connotes “life from death” as the “blood” of the vines is nourished by the “roots” and terroir that surround each plant. Known for elegant California Pinot Noir, Sauvignon Blanc, Chardonnay, and Red Blends—while also playing around with more obscure varieties—BloodRoot is also involved in community activism as part of 1% for the Planet, and the annual Ramble—a music festival to raise money to combat gun violence in honor of the Dorrance’s niece, Evelyn.

THE ADJECTIVES

OVERALL: Fresh and layered.

AROMAS / FLAVORS: The nose is a charming mix of orchard scents, chamomile, white flowers and wet rock.

THE SELLING POINTS

Over delivers for the price!

AWARDS: 90pts International Wine Report

SUSTAINABILITY: Sustainable In Practice, Minimal Intervention / Augmentation, Natural Fermentation

