



**2022 BOUGETZ CELLARS SAUVAGE
MOUNT VEEDER SYRAH**

WINEMAKER NOTES

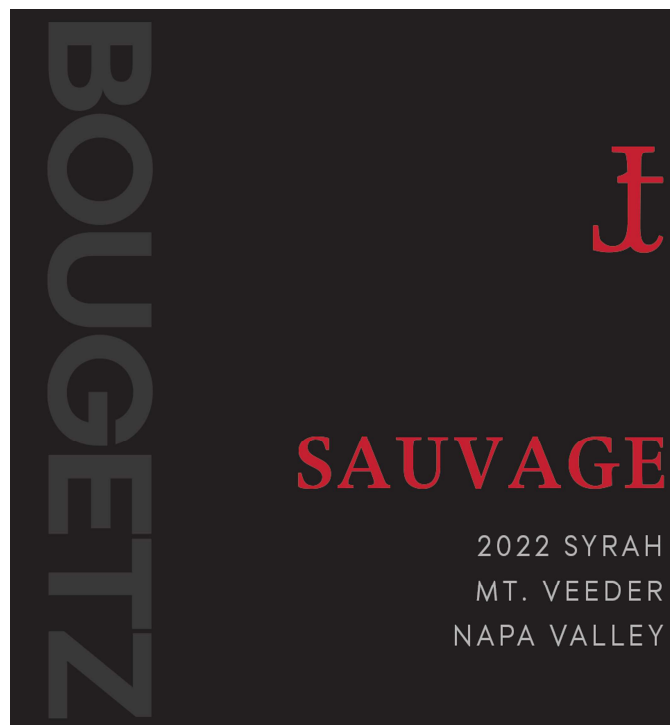
The 2022 Sauvage Mount Veeder Syrah is a 100% Syrah, sourced from a single block at the Yates Family Vineyard. The wine offers an array of exotic spices, smoky meat aromas, and dark, brooding fruit. True to its high-elevation origins, this Syrah has a deep ruby color and a full-bodied profile, showcasing bold flavors of blackberries and black cherries. With some time, the wine will soften and become more approachable, revealing its full potential.

HARVEST NOTES

The 2022 growing season began relatively normally, leading to an early start to the harvest. However, in late September, we faced a 10-day stretch of temperatures exceeding 100°F, which caused sugar levels in early-ripening reds to spike, resulting in some lots being out of balance. Fortunately, the later-ripening lots were unaffected, ripening only about a week earlier than anticipated. Harvest took place at night of October 16th.



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Harvest date: September 22nd, 2022

- Appellation: Mount Veeder
- Brix at harvest: 14.1
- Crush: De-stemmed, 100% whole berry, with 20% stem inclusion
- Fermentation: 14-day ferment
- Aging: 20 months, with 50% new French oak, 50% once used
- Alcohol: 14.6%
- pH: 3.66
- TA: 6.80 g/L
- Bottled: July 2023
- Case production: 62 cases
- Winemaker: Thomas Bougetz
- Suggested retail: \$49