

2022

DOMAINE WHITE

GRAND VALLEY



GRAPE VARIETIES

1% Aromella
16% Grüner Veltliner
32% Vignoles
51% Villard blanc

ABV

12.9%

SAUVAGE SPECTRUM

676 38 ¼ Rd

Palisade, CO 81526

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TASTING NOTES

Soft, fresh and medium-light bodied with a lively acidity and lush, textured mouthfeel. A floral jasmine bouquet and slight grassiness is combined with lemongrass and mandarin aromas. Juicy gooseberry and grapefruit notes are matched with a light, toasty underlying flavor. A touch of gravelly minerality lingers on a lasting dry finish.

WINEGROWING

Grown with a focus on sustainability. These grapes are farmed on alluvial soils mixed with larger volcanic strata. A properly managed, umbrella like canopy allows for just the right air flow and dappled sunlight onto the clusters to achieve maximum quality. The soils of the vineyard site enhances the expression of character for each variety and lends to the uniqueness of the wine.

WINEMAKING

Lesser known American cold hardy varieties produced into a Sauvignon Blanc like substitute. Partial neutral French oak fermentation, stainless steel barrel fermentation, and aging with battonage and sur lees helped build up the body and volume on rather neutral grape varieties. Multiple yeast strains were used to coax tropical fruit flavors from the juice.