

Blackbird Vineyards Dissonance Sauvignon Blanc Knights Valley Sonoma 2021

Selected by: Master Sommelier Evan Goldstein



Final Deductions

VINTAGE 2021

GRAPE Sauvignon Blanc/Blend

GEOGRAPHY Not Europe

COUNTRY USA

LARGER REGION California

SMALLER REGION Napa Valley

Rationale

Once a mainstay of the Napa Valley, Sauvignon Blanc today is increasingly rare due in large part to the value of the land and its birthright ability to produce exceptional Cabernet Sauvignon. Some refer to it as "Napa's other Sauvignon" (yes, Sauvignon Blanc is one of the two parents of Cabernet Sauvignon along with Cabernet Franc), but the finest examples of this wine are appreciated for what they are—prominent whites with complexity, texture, and a riper profile of the variety. Napa Valley Sauvignon Blanc aromas and flavors lean more toward ripe citrus (grapefruit, Meyer lemon) and melon rather than pungent grassy and gooseberry notes. Napa's warmer macroclimate mitigates the aggressive, green pyrozinic side of the grape's personality. One can often find more Bordelais interpretations employing the use of oak and blending it with Semillon, as they would in France's southwest. The resulting wines are usually smoother and rounder than other bottlings from the North Coast of the Golden State.

Under the guidance of acclaimed "Winemaker of the Year" Aaron Pott, Blackbird crafts Bordeaux-inspired wine with a choice of Napa Valley grapes. "Dissonance" gets its name from being the outlier to Blackbird's red blend portfolio. Sourced from vineyards in the Carneros region of Napa Valley, this cool climate Sauvignon Blanc is richly complimented through the aging and stirring of the lees in French oak barrels, enhancing the aromatics and texture of the wine.

Sight

BRIGHTNESS Star Bright

CLARITY Clear

COLOR DEPTH Light

COLOR Straw

HIGHLIGHTS Green

BUBBLES No

Structure

RESIDUAL SUGAR Dry

ACID Med+

ALCOHOL Med+

PHENOLS None

TEXTURE Round / Smooth

FINISH Long

COMPLEXITY High

Aroma & Taste

CITRUS FRUIT Grapefruit (W/Y) • Grapefruit (Pink) • Yuzu • Meyer Lemon *Condition: Ripe, Fresh*
Part: Pith, Peel / Zest, Flesh

TREE/VINE FRUIT Fig (Green) • Pear (Green) • Quince • Pear (Asian) • Pear (Yellow/Brown)
Condition: Fresh

STONE FRUIT Peach (Yellow) • Plum (Green/Yellow) • Nectarine (White) • Peach (White) *Condition: Fresh*

TROPICAL FRUIT Banana • Melon (Green) • Melon (Orange) • Kiwi *Condition: Under Ripe / Tart, Fresh*

FLORAL Orange Blossom • Lemon / Lime Blossom • Magnolia *Condition: Fresh*

GREEN VEGETABLE Olive (Green) • Salad Greens • Spring Peas

OTHER VEGETABLE Radishes • Ginger / Root

HERBAL Lemon Grass • Cilantro • Chamomile • Sorrel

OTHER SPICES Ginger Powder • Sesame / Candy

ORGANIC EARTH Turned Dirt / Potting Soil

OAK AGING Yes *Oak Intensity: Low*

OAK INFLUENCE Blended Oak

OXIDATION/NUTTINESS Pinenut • Macadamia • Pistachio • Peanut / Shell

PERCEIVED WINEMAKING CHOICES Lees Contact