

Winemaker's Notes

2022 "Ivy Divey" Sauvignon Blanc

VARIETY: Sauvignon Blanc (100%)

Appellation: American

ALCOHOL: 13.5%

pH: 3.46

ACIDITY: 6.9g/L (As Tartaric)

RESIDUAL SUGAR: 1.95 g/L

OAKING: aged in new French oak hogshead (300 liter) barrels for 6 months.

UPC NUMBER: 0-88596-10709-9

750ML BOTTLES/CASE: 12

CASES PRODUCED: 65



Introducing the 2022 Llano Estacado Ivy Divey, a remarkable barrel-aged Sauvignon Blanc that showcases the intriguing marriage of this vibrant varietal with the influence of oak aging. Crafted with finesse, this wine offers a captivating and nuanced drinking experience.

In the glass, the 2022 Llano Estacado Ivy Divey displays a pale golden color, hinting at its elegance. The nose is greeted with enticing aromas of tropical fruits, such as ripe pineapple and juicy mango, intertwined with delicate notes of vanilla and toasted oak.

On the palate, this Sauvignon Blanc delivers a luscious and creamy texture, courtesy of the barrel aging process. Flavors of citrus, including grapefruit and lemon zest, are complemented by hints of tropical fruit and a touch of spice. The oak influence adds depth and complexity, enhancing the wine's overall character.

Suggested Pairing:

The 2022 Llano Estacado Ivy Divey pairs wonderfully with a range of dishes, particularly those with a rich and creamy texture. Its vibrant acidity and barrel-aged richness make it a perfect companion for seafood dishes, such as seared scallops in a citrus butter sauce, lobster bisque, or grilled shrimp with a creamy garlic sauce. The wine's tropical fruit notes also pair beautifully with dishes like tropical fruit salads, grilled pineapple skewers, or coconut curries. For a delightful combination, enjoy this Sauvignon Blanc alongside creamy goat cheese or a light lemon-infused dessert.