



ABOUT TWO SQUARED

Two Squared wines are designed to be approachable in both flavor and price. Opulent, fruit-driven and generous, with a backbone of acidity and elegance, these wines are produced by masterful blending across terroirs evocative of Napa Valley's modern style. TWO² is the best of both worlds in its inspiration and creation.



TWO²

SAUVIGNON BLANC

Napa Valley

2020

VINTAGE NOTES

Excellence defines the start of the 2020 growing season in Napa Valley. A dry winter and mild spring led to early budbreak. During summer, a few heat spells pushed the vines through the bloom period, and again at the completion of veraison, with perfectly moderate growing conditions in between. Warm, sunny weather through August allowed for an early harvest of white grapes. We captured the ideal maturity window for our Sauvignon Blanc and Chardonnay blocks, resulting in wines with beautiful ripeness, bright, balanced acidity and an abundance of character.

VINEYARD SOURCES

TWO² winemakers acquire fruit from younger Napa Valley vineyards that display a silky tannin profile and opulent texture which allows for early accessibility. We have unearthed a range of privately-owned boutique vineyards, hidden gems tucked in secret pockets of Napa Valley that only Mother Nature and our winemaking team are fortunate enough to touch.

WINEMAKING

Unique to our Sauvignon Blanc program, we combine 25% of wine barrel fermented in acacia with 75% fermented in stainless steel tank. A small amount (10%) of malolactic fermentation brings smoothness on the palate. This wine was primarily aged in stainless steel tank sur lie with a quarter percentage aged in a combination of acacia and French oak barrels ranging from new to two years old. Assemblage took place after six months followed by two months of aging in stainless steel tank before bottling.

Sight	Translucent straw yellow with a touch of lime green
Nose	Aromas of lemongrass, lime and green apples are accented by notes of orange blossoms and dry herbs.
Palate	Flavors of honeydew melon and grapefruit are complemented by balanced acidity.