



OPTIMA

2022 MIYAH BLEND DRY CREEK VALLEY

The 2022 vintage was produced from fruit grown on the western bench of Dry Creek Valley, 200 feet above the valley floor. The vineyard experiences cool, foggy mornings and warm days. Because there is a substantial difference between daytime and nighttime temperatures, the growing season lasts longer, so the grapes mature slowly allowing intense flavor development.

Winemaking

Hand-harvested on August 25, 2022, at 24 degrees brix, the fruit was gently whole cluster pressed separately. The juice was transferred to a stainless tank to chill and allowed to settle, clarifying for 48 hours. The wine was then transferred to stainless for aging. After fermentation, the wines were blended to create the perfect balanced white blend.

Tasting Notes

Named after our oldest Grand Daughter Miyah who is 7. Our distinctive, blend of Sauvignon Blanc and Picpoul leads with an intoxicating medley of crisp citrus and tropical fruit aromas, highlighting notes of bright floral, lemon meringue, pear and stone fruits that carry through onto the palate. The Picpoul adds subtle richness and complexity to the wine. The blend allows for a zesty backbone of acidity revealing a refreshing brightness on the finish.

Appellation:	Dry Creek Valley
Blend:	65% Sauvignon Blanc 35% Picpoul
Alcohol:	14.1%
RS:	None



707|421.8222



optimawinery@gmail.com



optimawinery.com