



BRIX AT HARVEST: 22°

pH: 3.31

TOTAL ACIDITY: 6.6 g/L

ALCOHOL: 13.1%

Martin Ray

VINEYARDS & WINERY

2023

SAUVIGNON BLANC

THE WINE

Cool-climate Sauvignon Blanc is defined by its minerality and generous, yet racy fruit profiles. Sonoma County has helped define this style, and our goal is to produce a refreshing wine that is complex, showcasing the vibrant fruit and high acidity.

APPELLATION

Russian River Valley

VINEYARD NOTES

Rooted in the Russian River Valley, but with sources as far north as the warm, sunny slopes of the Dry Creek Valley, this Sauvignon Blanc pays due homage to its unique home.

VARIETAL COMPOSITION

100% Sauvignon Blanc

VINTAGE NOTES

A winter abundant in rain and cool temperatures led to late budbreak and a temperate spring. Moderate temperatures throughout the summer, with few heat spikes allowed for even ripening with higher than-average yields. This long growing season resulted in ideal phenolic ripeness, with the fruit retaining its natural acidity, while developing incredible concentration.

WINEMAKING NOTES

Hand-picked in ½ ton bins. Whole cluster pressed, indigenous yeast fermentation. Fermentation stopped immediately upon dryness. Aged in stainless steel.

TASTING NOTES

Notes of fresh lemon and lime, with green apple skins and gooseberry. Juicy core with citrus throughout and a touch of passionfruit. Concise and clean body with outlying herbaceous notes, and bright minerality on the finish.

RELEASE DATE

May 2024