



 BRIX AT HARVEST
 23°

 TOTAL ACIDITY
 6.4 G/L

 PH
 3.15

 ALC
 13.6%

# 2024 SAUVIGNON BLANC

# RUSSIAN RIVER VALLEY

## 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 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 COMPOSTION

100% Sauvignon Blanc

## VINTAGE NOTES

The 2024 season began with a cool spring and delayed bud break, followed by a warm, steady summer that promoted even ripening. Mild days and cool nights near harvest preserved acidity and ensured optimal maturity. Unlike the previous year, the harvest was smooth and rain-free—resulting in an exceptional vintage.

#### WINEMAKING NOTES

Hand-picked in 1/2 ton bins the grapes were whole cluster pressed and fermented with indigenous yeast. Fermentation stopped immediately upon dryness. Aged in stainless steel.

#### TASTING NOTES

Vibrant and expressive, this wine bursts with aromas of passion fruit, fresh-squeezed lime, and juicy white peach. Subtle herbal notes of tarragon and dandelion add complexity to the nose. The palate is crisp and mineral-driven, with a thirst-quenching texture and bright acidity. A lingering finish of juicy white peach leaves a refreshing and lasting impression.

### **RELEASE DATE**

September 2025

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