



Brix At Harvest ————— 23.2°
Total Acidity ————— 6.4 G/L
pH ————— 3.23
ALC ————— 13.6%

2024 SAUVIGNON BLANC California

Vineyards

This vibrant Sauvignon Blanc is a statewide celebration. From the breezy coastlines of Mendocino to the sun-soaked hills of Paso Robles, every vineyard brings its own spark. What ties them together? A shared connection to California's maritime influence, which keeps things bright, zippy, and totally crushable. Each lot was picked with freshness in mind, giving the final blend its signature snap of citrus and a whisper of tropical flair.

Vintage

A rainy winter gave the vines a clean slate, while a cool spring delayed the start of the season. Then summer kicked in with heat and sunshine, ripening the fruit just in time. Yields were low, but flavors were bold—resulting in a vintage that's vibrant, concentrated, and full of character. Quality over quantity, and totally worth the wait.

Composition

100% Sauvignon Blanc

Winemaking

- Hand-picked
- Gently whole cluster pressed to stainless steel tanks
- Chilled and settled for 24 hours
- Native yeast fermentation

Tasting Notes

Zesty lime, grapefruit pith, and fresh-cut herbs pop on the nose, followed by a tropical twist of lychee and passionfruit. Vibrant and juicy, with electric acidity that snaps like a perfect reply in the group chat. Finishes clean, with a whisper of minerality and citrus blossom.

Pairing Suggestion

- **Sushi with spicy mayo** - Bonus points if it's eaten out of a takeout box.
- **Green Goddess dip + kettle chips** - For a snack that says, "I care."
- **Avocado Toast + Chili Crisp** - Classic. Iconic. Endlessly rewatchable.
- **Lime popsicle + a pool floatie** - Preferably both in hand.

AngelineWinery.com | 707.266.1017