



2024 SAUVIGNON BLANC

WINEMAKING

The 2024 vintage saw plentiful rain during vine dormancy, with healthy canopy development and overall stable warm temperatures at veraison and through the ripening season. Harvest started in a more typical fashion in comparison to the delay in 2023, and Sonoma County enjoyed steady and consistent weather without the impact of heat spikes or disease pressure from moisture events.

The grapes were picked before dawn on September 3rd. The fruit went through a gentle press cycle to 1.5 bar, with the juice settling overnight and then racked to barrels and stainless steel. Fermentation to dryness took just under three weeks, after which the wine was consolidated to my twice-used hogshead, once-used barrique, and 350 gallon stainless steel tank. The wine remained in contact with the lees for eight months before being filtered and bottled.

TASTING NOTES

The wine is exuberant and racy, filling the glass with notes of green guava, finger limes, and a supporting cast of yellow tropical fruits. A beautiful weight of sweet fruit density balances the vibrant and tense acidity in the wine, ending in an extended, pithy finish.

Bright acidity pairs well with richer first courses such as savory pastries, creamy sauces, or a charcuterie board. In our view, Sonoma County olive oil and a warm baguette is always a winning combination for these wines.

CHEMISTRY

pH - 3.21
Titratable Acidity - 7.2 g/L
Malic Acid - 1.5 g/L
Residual Sugar - <1.0 g/L
Alcohol - 13.5%

COOPERAGE

27% used and neutral French oak (Saury), 72% stainless steel

DRINKING WINDOW

2025-2027+

