

2023 SAUVIGNON BLANC

DRY CREEK VALLEY | ESTATE

GRAPE SOURCE

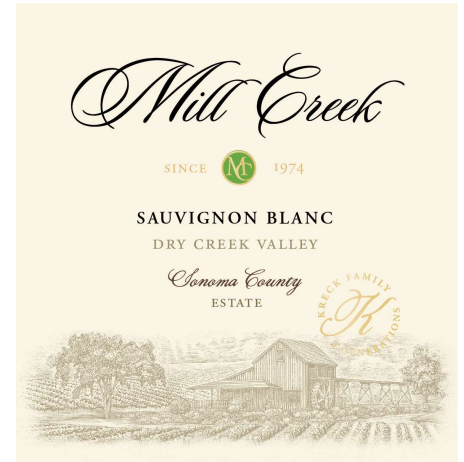
Our Sauvignon Blanc comes from the estate property in Southern Dry Creek Valley. The vines are carefully farmed to provide ample sunlight to the berries. This technique results in vibrant Sauvignon Blanc aromas while balancing grass notes. Our location at the southern end of Dry Creek provides ample cool fog from our neighboring Russian River Valley.

WINEMAKING

Harvest was early in the morning of September 12th, 2023 so the grapes were delivered to the winery while cold. They are crushed, pressed then fermented in stainless steel tanks between 58°F and 65°F. The wine was racked off its lees immediately following fermentation and then bottled the following February.

WINEMAKER NOTES

Aromas of mandarin, ripe peach and hints of guava follows with flavors of kumquat, grapefruit and peach. This Sauvignon Blanc is crisp and refreshing with firm acidity.



BLEND

100% Sauvignon Blanc

WINEMAKER

Jeremy Kreck

DATE PICKED

September 12, 2023

TECHNICAL DATA

Brix at harvest: 23.2

pH at harvest: 3.22

TA at harvest: 7.8 g/L

Cases Produced: 115

Alcohol: 14.1%

