2024 SAUVIGNON BLANC Napa Valley

VINTAGE

The 2024 growing season kicked off after a good winter rain in Napa Valley, giving us a solid cover crop and an early boost to build soil nutrients. Budbreak timing was average, setting up a "normal" season. A mild Spring gave way to a hot June, speeding up growth. September, usually our hottest month, stayed relatively cool, allowing for longer hang time and better flavor development. The harvest progressed with little urgency, making for a picture-perfect season.

TASTING NOTES

The 2024 Napa Valley Sauvignon Blanc has a beautiful pale straw color. On the nose, it bursts with fresh-cut cantaloupe, zesty lime, ripe papaya, a hint of candied lemon, and a touch of white pepper. The palate offers refreshing lemon-lime and citrus oil notes, giving it a smooth, lively character. It has a crisp, clean finish with just the right amount of bright acidity and a lovely waxy feel.

THE WINE

Pick Dates: September 26 to October 13, 2024 Varietal composition: Sauvignon Blanc 89%, Semillon 11%

Fermentation: 100% neutral oak barrels, 3 months sur lie aging

