



## 2023 Sauvignon Blanc California

HARVESTED: October 6th, 2023

VINEYARD: Santa Cruz Mountains, Clements Hills

SOILS: loamy clay

BOTTLED: February 2024, 650 cases

COMPOSITION: 100% Sauvignon Blanc

ALCOHOL: 13.2%

WINEMAKER: Andrew Vingiello

VINEYARD MANAGER: Thayer Dunwoody

### VINTAGE NOTES

In 2023 the Santa Cruz Mountains experienced one of the longest growing seasons in decades. Late season rains and cold temperatures in early spring kept vines dormant. Bud break saw much milder temperatures ideal for set and maturity. Continued mild, consistent weather and only a few periods of moderate heat contributed to crop yields that were above average and hang time was extended. Harvest kicked off later in September and continued at a relentless pace through October. The 2023 vintage is high quality, exceptional, and notable. Another vintage of great magnitude delivering wines with exceptional vineyard purity.

### WINEMAKING NOTES

Grape clusters were hand picked, destemmed, sorted, and gently pressed in our 1 ton basket press. The juice was chilled and left to settle for 24 hours. Following settling the juice was racked clean and fermented in neutral oak. The wine rested in neutral oak barrels for five months aging before being gently fined and filtered prior to bottling.

### TASTING NOTES

Dynamic and vibrant aromas of white peach, and nectarine jump out of the glass underscored by hints of citrus and lemon zest. The palate, tightly focused and lively, features notes of crisp asian pear, honeydew and ripe grapefruit. Its signature acidity and mineral driven texture is mouthwatering and very memorable.

### CELLARING

Not intended for aging. Drink now.