



2024 Sauvignon Blanc California

HARVESTED: September 17th, 2024

VINEYARD: Santa Cruz Mountains, Clements Hills

SOILS: loamy clay

BOTTLED: February 2025, 400 cases

COMPOSITION: 100% Sauvignon Blanc

ALCOHOL: 13.2%

WINEMAKER: Andrew Vingiello

VINEYARD MANAGER: Thayer Dunwoody

VINTAGE NOTES

The 2024 grape growing season in California's Santa Cruz Mountains was marked by favorable conditions, leading to a harvest of exceptional quality. Unlike the previous year, which experienced an extended growing season into November, the 2024 season adhered to a more typical timeline, with most vineyards completing harvest by early October.

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.