



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 vintage in the Santa Cruz Mountains was influenced by a warm spell during harvest, which prompted some grapes to ripen earlier than expected. While this brief period of warmth did accelerate the harvest, cooler temperatures at night helped to preserve the natural acidity and freshness of the fruit. The growing season itself was marked by generally mild conditions, with a nice balance of sun and cool nights, allowing for steady and even ripening throughout much of the summer. The heat during harvest was manageable, and careful vineyard management ensured the preservation of the region's signature balance and complexity. The 2024 vintage produced wines with bright, expressive fruit flavors, refined acidity, and good structure, capturing the essence of this unique cool-climate terroir.

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.