



BEST OF THE VINE

2023 SONOMA COUNTY  
SAUVIGNON BLANC

COMMITTED TO SUSTAINABILITY



#### WEATHER CONDITIONS FOR VINTAGE

With record breaking rainfall throughout the winter and in to spring 2023, bud break came late by about three to four weeks. The trend of running 3-4 weeks behind remained to be a normal occurrence throughout the growing season and in to harvest. The long hang time provided ideal conditions for flavor development and acid retention. Our 2023 Sauvignon Blanc harvest began September 6th, 2023.

#### VINIFICATION COMMENTS

Fruit is sourced from vineyards throughout Sonoma County. Including vineyards in the Russian River, Bennett, Alexander, Dry Creek, and Knights Valleys. Soils are predominantly free draining loams.

#### WINEMAKER COMMENTS

NOSE: Nectarine, Lime, Melon, and subtle hints of wet stone and flint.

PALATE: Grapefruit and white peach are accompanied by tropical notes of mango and guava. Barrel fermentation brings volume and texture to the wine while crisp and vibrant acidity drives a juicy lingering finish.

| ALC.  | PH   | TA      | R.S.    | APPELLATION   | AGING                                  | BOTTLING DATE     |
|-------|------|---------|---------|---------------|--|-------------------|
| 13.5% | 3.25 | 5.4 g/L | 1.2 g/L | Sonoma County | 20% Barrel Fermented<br>in Neutral Oak | January 9th, 2024 |

WINEMAKER: CRAIG MCALLISTER

