



BEST OF THE VINE

2024 Cougar Ridge

SAUVIGNON BLANC

COMMITTED TO SUSTAINABILITY



WEATHER CONDITIONS FOR VINTAGE

Sonoma County welcomed abundant and persistent rainfall throughout winter and into early spring of 2024. Budbreak came right on time with new season leaves emerging in late March. Spring stayed relatively cool, slowing shoot growth and delaying bloom into May. June was unseasonably hot and gave our Sauvignon Blanc vines a significant push, the first signs of color were visible around July 4th and a slight cooling trend through July leveled out ripening and provided ideal conditions for flavor development and acid retention. At harvest the fruit displayed great flavor intensity, ripe acidic structure and vibrant acidity. Our inaugural Cougar Ridge Sauvignon Blanc harvest began on August 20th.

VINEYARD COMMENTS

The fruit is sourced from Cougar Ridge Vineyard on the sprawling Alexander Mountain Estate. This Sauvignon Blanc is a blend of several blocks planted between 500 and 1,000 ft. elevation. It reflects the altitude and rock-driven vineyard soils and showcase exotic fruit character grounded by deliberate textural, mineral and structural components.

WINEMAKER COMMENTS

NOSE: Fresh melon, passionfruit, and orchard grass notes.

PALATE: Flavors of golden Kiwi, white peach, and mango. 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%	3.20	6.5 g/L	4.1 g/L	Alexander Valley	100% Neutral Oak	February 10, 2025

WINEMAKER: CRAIG MCALLISTER

