



2024 SAUVIGNON BLANC

Dry Creek Valley



HISTORY

Our delicious Dry Creek Valley Sauvignon Blanc reflects the vision of our second generation. Crafted from distinct vineyard sites, this elegant blend incorporates two Sauvignon Blanc clones: Sauvignon Musqué and Sauvignon Gris. The Sauvignon Musqué gives a vibrant and juicy weight to the palate. Just as some of the finest chateaux in Bordeaux use Sauvignon Gris, we also love the texture it provides our final blend.

GROWING SEASON

A rainy winter replenished water reserves before budbreak occurred as expected in the spring, with cool temperatures initially slowing vine development. This cool spring was followed by a summer with notably warmer-than-usual temperatures that accelerated the ripening process. The warmer temperatures carried into September and resulted in an earlier harvest than in previous years, with picking completed by mid-October – about two to three weeks ahead of the prior season. Yields were slightly lower than 2023, but as a whole, the 2024 crop was average to slightly above average for most varieties. The quality of the vintage was anything but average: With warm weather allowing for fully developed berries, the season produced wines with good acidity, balanced tannins, and complex aromas and flavor.

WINEMAKER COMMENTS

The 2024 vintage opens with bright aromas of lemon blossom, passionfruit, pineapple-guava, kiwi and jasmine. On the palate, vibrant notes of tart pineapple, lemon gelato, tangerine and grapefruit are balanced by hints of white pepper and citrus pith. It is a wine of depth with layers of complex aromas, flavors and textures, while remaining fresh and bright with brisk acidity. Stainless-steel fermentation was supplemented with small amounts of acacia, French oak and chestnut barrels, adding extra nuance and character.

BLEND

97% Sauvignon Blanc
2% Semillon
1% Muscadelle

FERMENTATION

81% stainless steel fermented at an average of 52°F for 24 days; 19% barrel fermented at an average of 63°F for 15 days.

BARREL AGING

5 months in acacia, chestnut and neutral French oak barrels

ALCOHOL | 13.5%

BRIX | 23.1

PH | 3.54

TA | 6.6 g/L

HARVEST DATES

August 26–September 26, 2024

VINE AGE | 3-25 years

SOILS

Gravelly loam, valley floor, ancient alluvial

PREVIOUS VINTAGE

92 **90** **DOUBLE**
POINTS **POINTS** **GOLD**

Wine Spectator | JAMESUCKLING.COM | San Francisco Chronicle WINE COMPETITION