



## 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.



### 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

91  
POINTS

WINE ENTHUSIAST

90  
POINTS

Wine Spectator