



"The 2023 Sauvignon Blanc offers a striking mix of vibrancy and mid-palate creaminess. White flowers, mint, crushed rocks and lemon peel all grace this airy, delineated Sauvignon Blanc. This classy, polished white will drink well for a number of years."

- Antonio Galloni, Vinous

TASTING NOTES

On the nose, enticing aromas of Asian pear and quince mingle with delicate floral notes of lemon verbena and chamomile tea. A subtle minerality, reminiscent of oyster shell, emerges, hinting at the wine's coastal influence. The palate is rich and layered, revealing a complex interplay of flavors. Fines herbs contribute a savory nuance, while a whisper of nori adds an intriguing umami note, grounding the bright fruit and floral characteristics. The wine's texture is luxurious, yet it retains a vibrant freshness, leading to a long, satisfying finish.

PHILOSOPHY

The wine is powerful, yet it possesses a delicacy and artfulness that can only come with a winemaking philosophy that honors the integrity of the fruit and the vineyard's terroir. We give this wine extra time in barrel and bottle prior to each release, resulting in an exquisitely balanced Sauvignon Blanc that is aromatically complex, concentrated in flavor and richly textured – a wine influenced by both a Graves from Bordeaux and a Sauvignon Blanc from the New World.

VINTAGE NOTES

The 2023 growing season was exceptional. Mild weather conditions resulted in one of the longest growing seasons in a decade or more. Budbreak was two weeks later than the previous two vintages, which delayed the start of harvest just before Labor Day weekend. Extended hang time on the vines allowed grapes to ripen evenly and develop flavors with ample acidity and tannin structure.

VARIETAL BLEND

28% Sauvignon Blanc, Ehrlich Vineyard, Oakville 25% Sauvignon Blanc, Rancho Pequeño, Oakville 18% Sauvignon Blanc, Juliana Vineyard, Pope Valley 19% Semillon, Rancho Pequeño, Oakville 10% Sauvignon Musqué, Rancho Pequeño

HAND HARVESTED

August 30 - September 23, 2023

WINEMAKING

Whole cluster pressed, fermented and aged sur lie with weekly bâtonnage in new and used French oak barrels (78%) and stainless steel drums (22%).

ALCOHOL PRODUCTION

13.8%

1238 cases



ACCOLADES

93_{pts} vincus

