

M O W E

N A P A V A L L E Y



2023 Sauvignon Blanc

Coombsville, Napa Valley

GROWING SEASON

The 2023 vintage in Napa Valley was exceptional for white wines, benefiting from a return to cooler, more moderate conditions after several warm years. Winter brought abundant rainfall, fully replenishing soil moisture, and the cooler spring delayed budbreak for our Sauvignon Blanc, reducing early-season stress and frost risk. Summer temperatures remained moderate, averaging 72–75°F, which slowed sugar accumulation while preserving natural acidity. We harvested on September 11th, approximately two weeks later than in the 2022 vintage, with the longer hang time allowing for extended phenolic development. The 2023 vintage of our Sauvignon Blanc demonstrates the remarkable expressiveness, clarity, and vibrancy of our dry-farmed Coombsville vineyard.

TASTING NOTES

The nose is radiant and layered, revealing notes of yuzu, white pear, honeysuckle, chamomile, and delicate spice, exuding remarkable aromatic precision. On the palate, the wine is both resonant and refined, offering a graceful interplay of structure and generosity, lifted by vibrant, finely-tuned acidity. Its texture is silky yet focused, carrying flavors of gently ripening orchard fruits and subtle floral undertones through a long, crystalline finish. Already compelling on release, this extraordinary wine will continue to develop complexity, depth, and harmonious nuance with cellaring over the next 8-10 years.

WINEMAKING

The grapes are harvested at 22.2 Brix, pressed whole-cluster, and fermented and aged in a combination of new and once-used French oak barrels. We practice routine bâtonnage to impart texture and richness, but never rack the wine during a 19-month élevage. Malolactic fermentation is blocked to highlight the true essence of the variety and we bottle the wine unfiltered.

WINE SPECS

Winemaker:	Maayan Koschitzky
Appellation:	Coombsville AVA
Harvest:	September 11th, 2023
Aging:	19 months, 66% New French oak barrels
Bottled:	March 30, 2025
ABV:	13.8%
Brix:	22.2
pH:	3.25
TA:	5.6 g/L
Production:	141 cases and 36 magnums