

M O W E

N A P A V A L L E Y



2024 Sauvignon Blanc

Coombsville, Napa Valley

VINTAGE NOTES

The 2024 vintage delivered a warm, generous season for our Sauvignon Blanc, supported by a second consecutive winter of abundant rainfall. For a dry-farmed vineyard, that deep soil recharge is everything. The vines drew on stored moisture through a warm summer, developing concentration without sacrificing freshness. Coombsville's marine influence held daytime heat in check, and cool air off the bay each evening preserved the natural acidity that defines this site. We harvested on August 28th, choosing the moment deliberately to protect that acidity rather than chase additional ripeness. The 2024 shows our dry-farmed Coombsville vineyard at its most concentrated and expressive - depth and intensity anchored by the clarity and vibrancy that make this wine what it is.

TASTING NOTES

The nose shows its signature perfume — Meyer lemon, white peach, orange blossom and honeysuckle lifted by a crushed stone minerality. The palate has real breadth and volume, generous and open-textured, yet carried throughout by the vibrant acidity that defines this site. Flavors of ripe orchard fruit and citrus pith move seamlessly through a long, pure finish. Beautiful on release, the 2024 will reward patience in the cellar over the next 3–5 years.

WINEMAKING

The grapes are harvested at 22.7 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:	August 28th, 2024
Brix:	22.7
Aging:	19 months, 70% New French oak barrels
Bottled:	April 10th, 2026
ABV:	13.8%
pH:	3.19
TA:	6.7 g/L
Production:	195 cases and 36 magnums