



2023  
HANDMADE  
WHITE BLEND - NAPA VALLEY

### VINTAGE

The winter of 2022-2023 saw record rainfall, ending years of drought conditions in Napa County. With below average temperatures in winter and spring, budbreak was significantly delayed. Continued cool weather through summer led to harvest beginning 2 weeks later than average. This gave the grapes ample time to hang on the vine which helped develop full flavors while maintaining vibrant acidity.

### VINEYARDS & WINEMAKING

Our Sauvignon Blanc is planted in sandy soils along the Napa River at our estate vineyard in Rutherford, and the Semillon was selected from the Church Vineyard in Yountville. The Sauvignon Blanc was harvested in the overnight hours on September 5th and the Semillon on October 16, 2023. The fruit was gently whole-cluster pressed to a stainless steel tank, cold settled and then racked to a combination of concrete egg and neutral French oak for primary fermentation with bi-weekly stirring. After primary fermentation the wine was sur lie aged for 6 months, then bottled March 25, 2024.

### TASTING

This wine opens with an enticing bouquet of lemongrass, white peach, nectarine, and toasted coconut. The palate offers a soft entry with lemon meringue, mango, and melon flavors leading to bright acidity on the finish. This wine is an excellent choice served with grilled shrimp tacos or goat cheese salad.

### STATISTICS

APPELLATION	Napa Valley	ALCOHOL	13.8%
VINEYARD	Foley Johnson Estate and Church Vineyard	TA	7.9 g/L
COMPOSITION	75% Semillon, 25% Sauvignon Blanc	pH	3.35
AGING	6 months in concrete egg and neutral French oak	BOTTLING DATE	March 25, 2024
PRODUCTION	100 cases		