

2024
HANDMADE
SAUVIGNON BLANC - RUTHERFORD ESTATE

VINTAGE

The 2024 white wine harvest in Rutherford, Napa Valley, was marked by favorable conditions leading to high-quality fruit. The growing season began with abundant winter rainfall, which provided essential soil moisture and supported healthy vine development. A mild winter and spring were followed by a warm June and extended heat in July, accelerating ripening. The early harvest preserved acidity and resulted in white wines with strong varietal character and pronounced aromatics.

VINEYARDS & WINEMAKING

Our Sauvignon Blanc is planted in sandy soils along the Napa River at our estate vineyard in Rutherford, one of the most heralded AVAs in Napa Valley. In addition to its historical importance, Rutherford is a premier region for luxury-class, Bordeaux-variety wines. These grapes were picked at night into half-ton macrobins and brought to the winery, where they were whole cluster pressed to a stainless steel tank. The juice went through a cold settling phase and then was racked to concrete egg, neutral oak, new oak, and stainless steel barrels to undergo primary fermentation. The barrels were stirred bi-weekly to kick up the lees in the barrel and increase mouthfeel. This wine was aged *sur lie* for eight months before being bottled.

TASTING

Pronounced aromas of sweet pea, lemongrass, white peach, and sandalwood fill the nose, along with a touch of caramel. The palate is bright and refreshing with notes of pink grapefruit and lime. A long creamy finish makes this wine an excellent pairing for grilled halibut with pesto or rosemary pork tenderloin.

STATISTICS

APPELLATION	Rutherford, Napa Valley	ALCOHOL	14.3%
VINEYARD	Foley Johnson Estate	TA	6.16 g/L
COMPOSITION	100% Sauvignon Blanc	pH	3.4
AGING	8 months in 66% concrete egg, 24% neutral oak, 10% new oak	BOTTLING DATE	May 7, 2025
PRODUCTION	118 cases		