

Sonoma Coast

VINEYARDS



2024 SAUVIGNON BLANC SONOMA COAST

SONOMA COAST There are many rigorous challenges of growing fruit in this dramatically cold environment on the far western reaches of Sonoma County, but they are well worth the risk. We rise to the challenges of the Sonoma Coast to produce wines with fully ripened fruit at lower brix, mature flavors, and tannins, that are balanced by a high-acid profile.

All Sonoma Coast vineyards share similar traits beyond the cool, maritime-influenced climate, including thin, rocky, shallow soil composed of sand and clay with little organic material. The vineyards are sustainably farmed and planted utilizing high-density spacing to stress the vines and ensure development of concentrated flavors.

VINTAGE 2024 conditions were great from the start, with rains bringing plenty of water and consistent weather patterns keeping the growing season on schedule. With the right amount of heat, the Sauvignon Blanc grapes were able to develop mature, tropical flavors right up to the time of picking.

WINEMAKING The fruit is hand picked at night into half ton bins. At the winery, fruit is pressed for two hours and the juice chills at 50 degrees Fahrenheit overnight, until being racked clean off the lees the following day. It is barreled down into stainless steel drums to preserve aromatics and stirred weekly for two months, then monthly thereafter.

WINE On the nose, passion fruit, lemon curd, and tangerine lead to a balanced and approachable palate with bright acidity and a rich, juicy finish with a touch of minerality.

COMPOSITION 100% Sauvignon Blanc

VINEYARD Chalk Hill

CLONES Clone 1

AGING 5 months in stainless steel

pH 3.48 | **TA** 6.3 g/L | **ALCOHOL** 15%

