



Russian River Valley 2024 PROPRIETARY WHITE WINE

IN THE GLASS, THE WINE OPENS WITH AN INVITING BOUQUET OF SPRING FLOWERS AND HONEYSUCKLE, LAYERED DELICATELY WITH HINTS OF VANILLA WAFER AND A SUBTLE TOUCH OF GRAPHITE MINERALITY. ON THE PALATE, VIBRANT GREEN APPLE AND A CORE OF MINERAL TENSION PROVIDE LIFT AND PRECISION, WHILE NOTES OF CARAMELIZED TROPICAL FRUITS ADD WARMTH AND DEPTH. THE TEXTURE IS ROUND AND SUPPLE, WITH A LONG, SMOOTH FINISH. PAIR WITH BARBECUE PRAWNS, GRILLED SALMON, OR CHICKEN PICATTA.

VINTAGE

The 2024 growing season kicked off with cool spring temperatures. A few summer heat spells nudged the ripening along, while cool nights helped preserve acidity and freshness in the fruit. Harvest held a fast pace and delivered beautiful fruit quality.

VINEYARDS & WINEMAKING

The 2024 vintage of Proprietary White Wine is a blend of 80% Sauvignon Gris and 20% Sauvignon Blanc. The fruit was sourced from our estate vineyard in Russian River Valley, known for its cool, foggy climate that sweeps in from the Pacific Ocean and its alluvial soils, this river valley is an idyllic site for growing Sauvignon Gris and Sauvignon Blanc.

COMPOSITION & ANALYSIS

Appellation: Russian River Valley

Composition: 80% Sauvignon Gris, 20% Sauvignon Blanc

Cooperage: Aged 5 months in 20% new French oak

TA: 5.60 g/L | pH: 3.55 | Alc: 14.8% | Production: 84 cases

