

SEBASTIANI

VINEYARDS & WINERY



2024

SAUVIGNON BLANC

DRY CREEK VALLEY

LISA EVICH, WINEMAKER

TECHNICAL DETAILS

APPELLATION

Dry Creek Valley

COMPOSITION

100% Sauvignon Blanc

COOPERAGE

Stainless steel fermented
and aged

ALCOHOL

14.2%

TA

5.51 g/L

pH

3.44

BOTTLING DATE

March 25, 2025

CASES PRODUCED

277

VINEYARDS

The fruit for this wine was selected from two of our Dry Creek Vineyards, Ferrari-Carano (72%) and Beckman Ranch (28%). With warm days and cool nights, this area is ideal for growing Sauvignon Blanc.

VINTAGE

The 2024 growing season kicked off with a cool spring. Through the summer months, a few heat-spells nudged ripening along, while cool nighttime temperatures aided in preserving acidity and freshness in the fruit. 2024 was a return to average in terms of harvest start and end dates, bringing in the first fruit mid-August and our last in early October.

WINEMAKING

The fruit for our 2024 Sauvignon Blanc was harvested between August 22 and September 2. To maintain freshness and preserve the distinct characteristics of the varietal, we aged in 100% stainless steel and minimized exposure to the air, aiming to create a crisp, fresh style.

WINEMAKER'S NOTES

The 2024 Sauvignon Blanc offers a light, refreshing style that is an excellent choice for warm summer days. Aromas of white flower, citrus, honey, and lime zest lead to flavors of fig, and cut grass with pineapple on the bright, zesty finish. Enjoy this wine sipped as an apéritif or paired with summer fare such as roasted salmon with risotto Milanese and asparagus.