



2023  
HANDMADE  
SAUVIGNON BLANC - RUTHERFORD ESTATE

### VINTAGE

The winter of 2022-2023 saw record rainfall, ending years of drought conditions in Napa County and the North Coast region. 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, 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. The grapes were harvested in the morning hours on September 5th. The fruit was harvested overnight from our certified sustainable estate vineyard and brought to the winery where it was whole-cluster pressed to stainless steel tanks for cold settling. Once settled, the wine was racked to 56% neutral oak and 44% stainless steel drums for primary fermentation. Bi-weekly stirring throughout fermentation and 6 months of sur lie aging imparted a luxurious and weighty mouthfeel to the wine .

### TASTING

Mouthwatering aromas of kiwi, lemongrass, white peach, citrus and jalapeño fill the nose. The palate is bright and refreshing with notes of pink grapefruit and lime. A long creamy finish makes this wine an excellent pairing for raw oysters, goat cheese, or octopus salad.

### STATISTICS

APPELLATION	Rutherford, Napa Valley	ALCOHOL	14.5%
VINEYARD	Foley Johnson Estate	TA	6.01 g/L
COMPOSITION	100% Sauvignon Blanc	pH	3.13
AGING	8 months in 56% neutral oak, 44% stainless steel drums	BOTTLING DATE	March 25, 2024
PRODUCTION	250 cases		