



Russian River Valley

2023 BARREL SELECT SAUVIGNON BLANC

OUR 2023 BARREL SELECT SAUVIGNON BLANC OPENS WITH AROMAS OF WHITE PEACH, JASMINE, AND A SUBTLE MINERALITY. BRIGHT, FRUITY NOTES OF MEYER LEMON AND NECTARINE WITH HINTS OF VANILLA AND CREAM, WHICH ARE COMPLEMENTED BY A RICH TEXTURE FROM THE OAK AGING AND CRISP, LINGERING FINISH. A PERFECT WINE TO ENJOY BY ITSELF OR TO PAIR WITH OYSTERS OR SHRIMP.

VINTAGE

The winter of 2022-2023 saw record rainfall, ending years of drought conditions throughout Sonoma County. With below average temperatures in winter and spring, budbreak was significantly delayed. Continued cool weather through summer led to harvest beginning two 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 comes from our estate in the warmer end of the acclaimed Russian River Valley AVA of Sonoma County. 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 Blanc. The grapes were harvested and then stirred bi-weekly for three months before being put to barrel for five months of aging in neutral French oak.

COMPOSITION & ANALYSIS

Appellation: Russian River Valley

Composition: 100% Sauvignon Blanc

Cooperage: Aged 5 months in French oak, 25% new

TA: 6.8 g/L | pH: 3.4 | Alc: 14.8% | Production: 294 cases