

LANCASTER ESTATE

2024 SAMANTHA'S SAUVIGNON BLANC

WINEMAKER'S NOTES

Production: 247 cases
Varietals: 100% Sauvignon Blanc

Titrateable Acidity: 6.7 g/L
pH: 3.16
Alcohol: 15.0%

OUR THOUGHTS...

Grown 100% on our Alexander Valley estate, our Samantha's Sauvignon Blanc showcases the very best of the varietal and the AVA. On the nose, bright floral and melon aromas draw you in. The palate offers elegant and layered flavors of stone fruits, grapefruit, and nectarine. The pronounced, crisp acidity is balanced by a creaminess from the partial French oak aging, while a subtle mineral texture from the concrete egg aging lingers on the smooth finish.

VINTAGE AND ESTATE NOTES:

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.

COOPERAGE:

The 2024 Samantha's Sauvignon Blanc was fermented and aged for 6 months in a combination of stainless steel drums (34%), concrete egg (33%), and neutral French oak barrels (33%). The concrete egg method allows for constant circulation of the juice and imparts a minerality and texture to the wine. The wine was then bottled unfiltered in April 2025.



BOTTLED:
APRIL 1, 2025

