

## Sauvignon Blanc Andrews Vineyard Dry Creek 2023

Harvest Date: September 3<sup>rd</sup>, 2023

**Grape Source**: Andrews Vineyard, Dry Creek

Blend: 100% Sauvignon Blanc

**Aging**: Stainless steel fermented and aged

Alcohol: 13.8%

Total Production: 615 cases

Release Date: March 2024

**Vintage Notes**: The beginning of 2023 left a lot to be desired. Minimal rainfall alongside a very warm spring caused a lot of drought concern in California. Summer did not help, we reached record breaking heat in many of our vineyards. Fortunately our Sauvignon Blanc is grown in Dry Creek, which is typically cooler than Napa. The average yields this year along with the heat did accelerate ripeness leading us to picking much earlier than normal.

Winemaking Notes: We whole cluster pressed, settled, racked and stainless steel fermented the juice. Again, we placed all sections of the fruit together to ferment in one tank. After fermentation we racked the wine off the lees to another tank where the wine was held under argon and kept cool for months. We bottled with a screw cap for the second time ever. Using a screw cap is perfect for wines where you want to retain the bright aromatics and that are meant to be drank in their youth.

Tasting Notes: Upon just opening the 2023 Sauvignon Blanc amazing scents jump from the bottle. Without even swirling the glass vast levels of mango, passionfruit and rosewater are apparent. There are underpinning elements of jasmine and fresh cut citrus. The palate is rich for a Sauvignon Blanc where tropical fruit flavors of guava and kiwi persist. There is a long floral and passionfruit finish. This is a bright lively wine meant to be enjoyed chilled in its youth.