



2024 SAUVIGNON BLANC

CALIFORNIA



WINEMAKING NOTES

Classic techniques, such as cold fermentation in stainless steel tanks and reductive winemaking, showcase the crisp and vibrant character of this Sauvignon Blanc.

TASTING NOTES

A burst of zesty citrus, key lime and grapefruit opens on the nose, layered with subtle tones of white pepper, fresh-cut herbs, and sweet basil. The palate is bright and energetic, driven by tangy citrus and green Bartlett pear. Brisk, mouthwatering acidity carries the flavors through a crisp, refreshing finish, making this wine both lively and elegantly balanced.

FOOD PAIRINGS

This versatile wine pairs well with a variety of foods like spring greens, fish, shellfish and goat cheese.

FERMENTATION

100% cold fermented in stainless steel

DATE RELEASED

September 2025

WINE PH

3.18

ACIDITY

0.67g/100ml

ALCOHOL

13%

UPC

0 80887 49394 2

