

2023 Sauvignon Blanc Napa Valley



The 2023 wine grape growing season saw atypical weather patterns that significantly influenced the harvest. A cooler and wetter winter with above-average rainfall helped replenish water reserves, setting the stage for robust vine growth. However, an unusually mild and delayed spring slowed bud break and early growth stages. Summer brought moderate temperatures with fewer heat spikes, allowing for gradual grape maturation and balanced acidity. Despite some concerns about delayed ripening, the steady warmth in late summer and early fall provided an optimal finish. These conditions are expected to yield high-quality wines from the 2023 vintage, characterized by refined flavors, balanced acidity, and promising aging potential.

Our Sauvignon Blanc is sourced from eastern Napa Valley vineyards that are blessed with the ideal soil and weather conditions to create delicious fruit with concentrated flavors, ideally balanced acidity and bright aromas. Our Sauvignon Blanc is 100% hand harvested in the cool of the night and goes direct to press to minimize phenolic astringency. Juice lees are settled for up to five days which allows more aromatic intensity. Cold, stainless-steel fermentation preserves the varietal's naturally crisp, citrus characteristics.

Food Pairing: This wine can be enjoyed as a delightful apéritif or as an accompaniment to oysters, goat cheese with honey, or melon and prosciutto.

Wine Description

Aromas & Flavors: 2023 Napa Valley Sauvignon Blanc – bright pale hue reminiscent of lemon chiffon. Extremely aromatic nose bursting with notes of citrus, pineapple, and hints of guava. Flavors of yuzu, key lime, white peach, and pomelo. Crisp and clean with mouthwatering acid begs for another sip.

Sweetness: Dry

Blend: 100% Sauvignon Blanc

Aging: Cold fermentation in stainless steel tanks

Ta/Ph: 0.55 (g/100mL) / 3.32

Alcohol: 13.5%

Bottle Dimensions:	Case Dimensions:	Pallet Configuration:	UPC	SCC
Height: 12.13"	38 pounds	4I" x 45"		
Width: 3.20" taper	Height: 12.0"	56 Cases Per Pallet	0 87712 10127 0	
2.95" at base	Length: 13.5"	14 Cases Per Layer		
	Width: 10.5"	4 Layers Per Pallet	0" 8//12 " 1012/ • " 0	(01)00087712661279