



Sonoma County

VINTAGE 2024 · SAUVIGNON BLANC

Sonoma County's diverse microclimates, soil types and proximity to coastal influence provide the ideal setting for crafting delightfully crisp Sauvignon Blanc. Perfect for sunny afternoons and effortless enjoyment, this wine offers a vibrant expression of the region with every sip.

VINTAGE OBSERVATIONS

The 2024 growing season began with a cool winter, initially sparking concerns of a delayed harvest. However, the season unfolded beautifully, with moderate summer heat and cool nights creating ideal conditions for ripening while preserving Sonoma-Cutrer's signature acidity. A brief heat spike in late September gave the cooler-climate vineyards the perfect boost to reach peak flavor. Each vineyard milestone was met seamlessly, resulting in an outstanding growing season. The exceptional quality of the fruit promises remarkable wine from this vintage.

WINEMAKING PROCESS

To preserve their freshness and vibrant aroma, grapes were harvested in the cool hours of early morning and late evening. At the winery, they underwent a soft pressing cycle to extract the juice. Fermentation took place in cool stainless steel tanks over 2-3 weeks, maintaining the wine's bright fruit and floral notes. After fermentation, the wine rested briefly on its lees to enhance texture before being racked and blended back into stainless steel. With no oak aging, it retains its pure fruit expression and crisp acidity.

TASTING NOTES

This wine is a pale lemon color with enticing aromas of tropical flowers, pomelo, bergamot and citrus zest, layered with hints of lychee. On the palate, fresh pineapple and white flower are accented by subtle notes of basil leaf and lemongrass. This polished wine features a medium mouthfeel with a soft texture, crisp yet balanced acidity, and a lively, refreshing finish that highlights its vibrant character and finesse.

COMPOSITION: 99% SAUVIGNON BLANC, 1% CHARDONNAY

FERMENTATION: 100% TANK, 100% WHOLE CLUSTER DIRECT TO PRESS

ALCOHOL: 13.2% · **TOTAL ACIDITY:** 6.57 G/L · **PH:** 3.34

RESIDUAL SUGAR: 2.35 G/L

