



2023 ESTATE SAUVIGNON BLANC SONOMA VALLEY

TASTING NOTES

A pale transparent hue in the glass, the 2023 Estate Sauvignon Blanc unfurls with enticing aromas of Meyer lemon peel, lemon verbena, white peach, flaky sea salt, and apple blossom underpinned by a distinctive flinty slate-like minerality. On the palate, vibrant citrus notes intertwine with a resonant crushed stone character, showcasing an energetic and layered texture culminating in a precise, saline finish. Exceptionally enjoyable in its youth, the 2023 vintage delicately balances complexity and vibrancy, offering pleasure in the near-term that will continue to develop over the next ten years.

VINTAGE NOTES

2023 marks a benchmark year for a cool vintage in California — the coolest since the winery's inception. The season began with a cold, wet winter, with December, January, and March each seeing upwards of ten inches of rain. In late February, Nuns Canyon Vineyard experienced several inches of snow — a rare event we had not seen since 2017. By spring, the rainfall began to taper, but the cool conditions persisted. Bud break occurred later than usual, and shoot growth was moderate. These cooler-than-average conditions extended into early summer until a heat spike in early July. The remainder of the summer brought moderate warmth without any significant heat events. The ripening conditions were near ideal, with gentle warmth and no severe heat during August and September. Harvest began on September 4th with Sauvignon Blanc — our latest start to harvest on record. Red cultivars followed on September 14th, and picking continued through October 10th. This vintage stands out as one of the most expressive we have seen, showcasing remarkable elegance and vitality.

Hamel produces estate-grown wines from the western hillsides of the Mayacamas Mountains in the Moon Mountain District and Sonoma Valley. With a commitment to dry farming, certified organic and biodynamic practices and a meticulous focus on terroir, Hamel's winegrowing team aims to express the distinctive volcanic character of their vineyard sites through Cabernet Sauvignon, Sauvignon Blanc and Grenache blends. As a family-owned and operated winery, Hamel is committed to sustainability, stewardship and forward-thinking innovation.

VINTAGE: 2023 | **APPELLATION:** Sonoma Valley

BLEND: 86% Sauvignon Blanc, 14% Semillon

VINEYARD: 58% Tres Palmas Vineyard, 42% Nuns Canyon Vineyard

FERMENTATION: 56% in Stainless Steel Tanks and 44% in Neutral Oak Casks

AGING: 8 months in 68% Concrete Eggs, 32% Neutral Austrian Oak Casks followed by 3 months in Stainless Steel Tanks

HARVEST DATES: 9.4.23 – 9.20.23

BOTTLING DATE: 8.9.24

PRODUCTION: 890 cases

ALCOHOL: 13%

SRP: \$60

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