



2023 ESTATE SAUVIGNON BLANC

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 over ten inches of rain. In late February, Nuns Canyon Vineyard saw several inches of snow—a rare event not seen since 2017. By spring, rainfall tapered, but cool conditions persisted. Bud break was delayed, and shoot growth remained moderate. These cooler-than-average conditions extended into early summer until a brief heat spike in early July. The rest of the summer brought moderate warmth without significant heat events. Ripening conditions were near ideal, with gentle warmth and no severe heat in August or September. Harvest began September 4 with Sauvignon Blanc—our latest start on record. Red cultivars followed on September 14, with picking continuing through October 10. This vintage stands out as one of the most expressive we've seen, showcasing remarkable elegance and vitality.

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, layered texture and culminating in a precise, saline finish. Exceptionally enjoyable in its youth, the 2023 vintage balances complexity and vibrancy, offering near-term pleasure that will continue to develop over the next ten years.

INFORMATION

Variety	86% Sauvignon Blanc, 14% Semillon		
Vineyard	58% Tres Palmas Vineyard, 42% Nuns Canyon Vineyard		
Appellation	Sonoma Valley	Harvest Dates	9.4.23 – 9.20.23
Vintage	2023	Bottling Date	8.9.24
Production	890 cases	Alcohol	13%
Fermentation	56% in stainless steel tanks and 44% in neutral oak casks		
Aging	8 months in 68% concrete eggs and 32% neutral Austrian oak casks followed by 3 months in stainless steel tanks		

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.

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