



2024 ESTATE SAUVIGNON BLANC

VINTAGE NOTES

After the historically high rainfall of 2023, our vineyards saw 28 inches of rain over the winter and spring of 2024, right in line with the 12-year average. This provided strong soil moisture, and the vines grew with balanced vigor into early summer. Following several years of small-scale trials, we expanded no-till practices across nearly all vineyard acreage in 2024, preserving natural cover crop biodiversity and improving soil health. Rainfall was typical early in the year, but average high temperatures were warmer than normal each month except February. July was especially hot, with an average high of 97.6°F—8°F above the long-term average. Our ongoing transition to dry farming since 2017 helped the vines withstand multiple summer heat waves. Warm conditions continued into late summer, accelerating ripening and leading to an early, concentrated harvest. We began picking Sauvignon Blanc on August 14 and finished on September 20, bringing in fruit with balanced maturity and vibrant natural acidity

TASTING NOTES

A pale straw hue swirls in the glass as the 2024 Estate Sauvignon Blanc unwinds with aromas of Meyer lemon, bergamot zest, white stone fruit, and green apple, accented by lavender, citrus blossom, fresh herbs, and wet stone. The wine is tensile and pure, its fine texture carried by bright, saline-edged acidity that fills the palate with lemon and early-season nectarine. A chalk-tinged mineral line adds vibrancy, persistence, and depth. It will show well soon and gain complexity over the next decade.

INFORMATION

Variety	92% Sauvignon Blanc, 8% Semillon		
Vineyard	59% Nuns Canyon Vineyard, 41% Tres Palmas Vineyard		
Appellation	Sonoma Valley	Harvest Dates	8.19.2024 - 8.28.2024
Vintage	2024	Bottling Date	8.5.2025 - 8.6.2025
Production	1016 Cases	Alcohol	13.5%
Fermentation	65% New French and Eastern European Oak Casks, 25% Concrete Tank, 10% Neutral French Oak Casks		
Aging	8 months in 66% Stainless Steel Tanks, 26% Concrete Tanks, and 8% Neutral Oak Casks followed by 3 months in Stainless Steel Tanks		

