



2023 SAUVIGNON BLANC

WINEMAKING

The 2023 vintage in Sonoma County featured a long, cool, and wet growing season. Most harvest activities in the region were delayed about a month, and we were no different. This was our same block of sauvignon musque from 2022 but harvested almost a full 30 days later. This additional period on the vine gave the fruit more time for phenolic development with lower sugar accumulation, with a slight loss of acidity. I believe Kick Ranch is a Sonoma County premier cru site for sauvignon blanc, and the berries tasted spectacular at harvest.

The fruit was picked at night on the morning of 9/20/23, and whole-cluster pressed up to a pressure of 1.5 bar. After settling overnight, the juice was racked with its fine lees to ferment in a once-used Saury hogshead barrel, a new Saury barrique, two neutral barrels, and a 350-gallon stainless-steel tank. No additions or manipulations were made. After two weeks of cold fermentation the wine was consolidated to the stainless-steel tank and Saury barrels, then kept on lees for just over seven months with a handful of gentle stirring sessions. The assembled wine was fined, cold-stabilized, and sterile-filtered into bottle.

TASTING NOTES

The aromatics on this wine are exuberant and expressive - fresh-cut flowers, guava, green tropical fruits and sweet citrus zest, with a wisp of oak spice influence. The palate is vibrant and nervy with a rich, generous texture, exceptional longevity, and slight trace of citrus pith on the fade. Expect additional volume, complexity, and amplitude with some bottle age.

This sauvignon blanc will show well as an aperitif wine with charcuterie, lighter vegetable risotto or legume plates, and as a palate cleanser before dessert courses.



CHEMISTRY

pH - 3.35
Titratable Acidity - 6.6 g/L
Malic Acid - 1.6 g/L
Residual Sugar - <1.0 g/L
Alcohol - 13.5%

COOPERAGE

12% new Saury barrique, 16%
once-used Saury hogshead,
72% stainless steel

DRINKING WINDOW

Late 2024-2026+