

2023 SAUVIGNON BLANC

Sonoma Coast, Sonoma County

AN ODE TO WHITE BORDEAUX

VINTAGE NOTES

It was an exceptional vintage across Sonoma, with a slow, cool growing season with plentiful rain. Tracking about a month behind our typical harvest, it was one of the coolest and latest vintages we've seen on Rhinefarm in recent history, with grapes coming into the winery into November. With roughly 150% of our average rainfall, combined with cooler temperatures in both spring and summer, our soil was nourished and canopies grew abundantly. The grapes developed gradually and enjoyed extra ripening time through the slow season. The consistently cool climate created complex, balanced and elegant wines, distinctly highlighting our terroir.

VINEYARD INFORMATION

Our Sauvignon Blanc is sourced from three renowned appellations— Sonoma Valley, Russian River Valley, and Napa Valley. These three climates come together to produce a rich, fresh, and balanced wine. Most of the blend (68%) comes from a vineyard on the eastern edge of the Russian River Valley, with deep rich soils and a cool maritime influence that creates a long, slow growing season perfect for Sauvignon Blanc. 26% of the blend comes from our ROC™ certified Rancho Agua Caliente Estate in Sonoma Valley, which brings richness and tropical notes to balance the minerality of the Russian River fruit. The final 6% of the blend comes from Napa Valley, which contributes a roundness and added complexity.

TASTING NOTES

Our 2023 Sauvignon Blanc is a fresh and clean wine, with clarity and layers of complexity developed by fermenting in four different fermentation vessels. Aromas leap out of the glass with notes of honeysuckle and white nectarine. On the palate, this wine immediately captivates with racy acidity and minerality reminiscent of ocean spray balanced by a creamy richness developed from lees contact and batonnage. Australian lime and starfruit notes add a bright finish to this Sonoma Coast masterpiece.



COMPOSITION

88% Sauvignon Blanc, 12% Semillon

WINEMAKING

Whole cluster pressed into tank, settled for 48 hours. Fermented in stainless steel, cement, neutral oak and cigar barrels with two different yeast strains used to emphasize aromatic characteristics found in the different vineyard sites and varieties.

ALC / PH / ACID

Alc: 13.8%

pH: 3.33

TA: 7.0 g/L

COOPERAGE

30% Barrel Fermented (Neutral and Cigar Barrels)

SONG PAIRING

"Around the World" by Daft Punk

PRODUCTION

3000 cases

PRICE

\$32.00

UPC

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