



2023 SAUVIGNON BLANC

WINEMAKING NOTES

FRUIT 98% Sauvignon Blanc, 1% Semillon 1% Muscat
(58% Napa County, 42% Lake County)

VINEYARD The fruit for this wine comes from our sustainably farmed vineyard in Rutherford, as well as other nearby vineyards.

HARVEST Harvest Dates: August 22 - September 25, 2023
Average Degrees Brix: 22.9

WINEMAKING The grapes were harvested during cooler night-time and early morning temperatures, preserving the inherent aromas and flavors. All the fruit was whole cluster pressed and the juice was settled before racking off lees. Fermentation was at moderately cool temperatures (60-65 F) in stainless steel tanks using a variety of yeast strains selected to enrich the aroma and flavor profiles of Sauvignon Blanc.

AGING Aged on light lees, in stainless steel tanks, prior to blending and bottling.

TASTING NOTES Honeysuckle and stone fruit aromas and flavors flow into a perfectly round mid-palate, followed by bright citrus reminiscent of lime and ruby grapefruit. A layered and delicious Sauvignon Blanc in the classic Honig style, easily enjoyed on its own or with lighter seasonal fare.

