

NAPA VALLEY SAUVIGNON BLANC

HALL
NAPA VALLEY

2023

TASTING NOTES

Our 2023 Napa Valley Sauvignon Blanc is fresh and effusive with aromas of citrus blossom, guava, and lemongrass. Bright, lively acidity on the palate is balanced with flinty minerality and midpalate richness driven by sur lie aging. This wine is fermented entirely in stainless steel and bottled without filtration.

WINEGROWING NOTES

Crisp, citrusy, and palate-cleansing, our Sauvignon Blanc is grown in the cooler confines of Napa Valley. Meticulous canopy management allows the scattering of sunlight onto each cluster, helping to develop the essences of flavors and aromas that are unique to perfectly ripened Sauvignon Blanc. Early in the season, we remove any clusters that are too big or happen to be touching other clusters, allowing the remaining clusters every opportunity to reach ideal ripeness.

VINTAGE NOTES

The 2023 growing season was all about patience. A very long, wet winter replenished the soils and filled our reservoirs. Cooler spring weather delayed budbreak and the start of the growing season by several weeks. Late spring saw moderate warmth and led to substantial canopy growth, as well as a healthy crop load on the vines. Mild, warm temperatures created perfect ripening conditions throughout the summer and early fall. The longer hang time allowed the fruit to reach optimum ripeness, and resulted in a superb vintage that is fresh, full of flavor, with great balance and fruit density.



APPELLATION

Napa Valley

VINEYARDS

Vineyard Partners

VARIETAL

100% Sauvignon Blanc

BARREL COMPOSITION

Stainless Steel

ALCOHOL

14.1%

WINEMAKER

Megan Gunderson