



2023 SAUVIGNON BLANC

VINEYARD:	Crystal Springs VineyardClone 1 Sauvignon Blanc
HARVEST:	Night harvest, whole-cluster pressed to settling tank overnight
VINIFICATION:	Fermented in small vessels (barrels and drums), including 20% new oak. Slow fermentation in caves at 58-60°F over 5-6 weeks to preserve aromatic intensity.
AGING & BOTTLING:	Aged on lees for 8 months with periodic stirring to build texture and weight
PROFILES:	• Aromas: Bright citrus, lemon zest, and passion fruit with subtle spice notes from oak aging
	• Palate: Crisp acidity with a balanced, rounded mouthfeel and vibrant fruit expression
	• Finish: Refreshing with lingering citrus

• **Finish**: Refreshing, with lingering citrus and a hint of oak-spiced complexity

STYLE: A classic, expressive Sauvignon Blanc from a cool site, delivering vibrant acidity, intense aromatics, and a hint of barrel spice for depth. Ideal for early enjoyment and pairing with light, fresh dishes.

GRAPEGROWER:

Jason Ray



Napa Select Vineyard Services, Napa Valley