

Batch #171 “The House”

Our 13th vintage release Sauvignon Blanc draws inspiration from fine white Bordeaux. Whole clusters were gently pressed, and the juice was fermented in a combination of neutral French oak barrels and concrete eggs. The wine rested on its lees for 7 months, with monthly bâtonnage to enhance texture and depth.

2024 VINTAGE

2024 vintage was yet again an exceptional year with wines already showcasing bold and elegant character. A wet winter provided ample soil moisture, promoting strong vine growth and natural canopy protection. The growing season saw extended warm periods, but the vines thrived, leading to a harvest with intense color and rich flavors.

THREE VINEYARDS

-**Rutherford:** Blessed with sandy-clay loam soil that proved over the years to be an ideal spot for growing world class Sauvignon Blanc.
CCOF (California Certified Organic Vineyard)

-**Oakville:** A tiny lot of Sauvignon blanc surrounded by prime land of Cabernet, on the north west corner of Oakville.
USDA Certified Organic

-**Carneros:** Located in the north end of Carneros, on the Napa side, right on the foothills of Mount Veeder and Mayacamas mountains.

TASTING NOTES

Enticing aromas of spearmint, passionfruit, and pineapple breeze from the glass. The first sip is stunning with a captivating burst of tropical intensity, unfolding with notes of elderflower, cedar, and lime blossom that invite sip after sip.

Full-bodied with a satiny texture and vibrant tension, it features layered citrus and tropical fruit that linger on a long, zesty finish. Brilliant now and poised to mature gracefully over the next decade.

- Production: 3400 cases
- Alc 13.7%
- Low Sulfites, Free SO₂ at 23ppm, TAL 5.7g/L, PH: 3.28

