



2024 Reserve Sauvignon Blanc, Rutherford

Honig Estate Vineyard

WINEMAKING NOTES

FRUIT	91% Sauvignon Blanc, 9% Semillon from the Honig Vineyard
VINEYARD	The fruit is from select blocks of our sustainably farmed vineyard in Rutherford, Napa Valley.
HARVEST	Harvest Dates: August 17 - September 2, 2024 Average Brix at Harvest: 22.4 degrees
WINEMAKING	A little less than half of the Sauvignon blanc was fermented new French oak barrels. After primary, the barrel fermentation went through malolactic and was then allowed to age in those same barrels. The remaining Sauvignon blanc (50% of the blend), was fermented in tank using six different yeast selections. These lots were then racked to used French puncheons for ageing. The Semillon was fermented and aged in new French puncheons. All puncheons and barrels were stirred every two weeks throughout aging. The final blend was assembled in early June 2025. Bottled July 8, 2025.
AGING	Aged on lees in a mix of new French barrels and new and used French puncheons for 8 months with batonnage.
TASTING NOTES	Aroma notes of vanilla and lemon cookies give way to hints of floral and flinty minerality. On the palate, vibrant roasted Meyer lemon with subtle white nectarine notes are layered on top of a creamy mid-palate. This luxurious mouthfeel is complemented by bright acidity and a long lingering finish. Drink now through 2030 and beyond.

