



2024 SAUVIGNON BLANC

WINEMAKING NOTES

FRUIT 99% Sauvignon Blanc, 1% Semillon
(49% Napa County, 51% 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 13 - September 11, 2024
Average Degrees Brix: 22.5

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. Fermented at moderately cool temperatures (60-65 degrees 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 Floral notes, reminiscent of orange blossom and jasmine, blend beautifully with white peach, Meyer lemon and grapefruit. Perfectly balanced with just enough richness on the mid-palate to complement the bright, crisp finish, reflecting the classic Honig style. Enjoy it on its own or pair it with lively seasonal fare.

