



# 2024 Sauvignon Blanc - 750ml

Appellation: Sonoma County Blend:

Sauvignon Blanc 100%

**Harvest Date:** 9/5 - 9/9/24

Stainless Steel

Aged:

Alcohol: 14% **pH:** 3.32 **TA:** 6.4 g/L

Cases: 5,300 UPC: 0-85798 66616-4

**SRP:** \$24 RS: 0.31 g/L Closure: Stelvin

First Vintage: 2021

Sauvignon Blanc is one of the most identifiable white wines in the world with crisp acidity and juicy flavors.

AVV Sauvignon Blanc is defined by warm days and cool nights, where the grapes ripen slowly, achieving the perfect balance.

2024 may well be one of the best vintages in the past fifty years. Abundant winter rainfall, a cool spring, and warm temperatures during the peak growing season combined with late summer mild temperatures and cool nights enabled the grapes to achieve a beautiful balance of high acidity and layered flavors at harvest.

Winemaker Kevin Hall cold fermented the wine at a chilly 50° in stainless steel tanks, preserving the bright flavors while enhancing the tropical fruit notes. Seeing no malolactic fermentation or oak aging, our Sauvignon Blanc is rich with crisp acidity.

Our 2024 Sauvignon Blanc is a lively wine bottled with a stelvin closure that locks in the freshness. There are aromas of tropical fruits, guava, slight passion fruit, pineapple, grapefruit and melon. Bright acidity is followed by fresh juicy flavors of citrus, lime, grapefruit, and slight minerality. Refreshing, with balanced yet racy flavors and a finish that lingers, our Sauvignon Blanc is sure to become one of your favorites!

### **Profile:**

Bright, crisp and un-oaked. Tropical fruits balanced by citrus.

## **Pairing Suggestions:**

A classic pairing is anything with goat cheese, but some of our favorites include quiche, grilled white meats (fish, poultry, seafood, pork) especially when finished with chimichurri sauce, pasta with pesto, or deviled eggs.

#### Accolades:

**2024: 93 points & Five Stars** - Beverage Dynamics

# VINEYARDS

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