



2023 JOURNEY SAUVIGNON BLANC

OUR ESTATE

To make a wine worthy of the name 'Journey', our winemaker, Marcia Torres Forno, meticulously monitors the path of each wine from vine to bottle. Every bottle of Journey Sauvignon Blanc, Chardonnay, Pinot Noir, and Red Blend represents Marcia's exemplary dedication. These wines are the epitome of our craft, a true example of the quality of wines that are possible in Sonoma County. Join us in celebrating your journey, and raise a glass with us. Cheers!

WINEMAKING

During May, our Knights Valley vineyard experienced frost damage, causing yields to be slightly lower than usual. As a result, our warmer estate vineyards in Alexander Valley played a larger role in the final blend, providing balanced fruit with concentrated flavors of stone fruit, guava, and nectarine. Fruit from our cooler sites enhanced the wine with floral aromas, vibrant acidity, and a crisp, refreshing finish.

VINTAGE NOTES

2023 was cooler than average in Sonoma County. A cold, wet spring was followed by a modest summer and returning rains in the fall. To ensure proper ripening across our vineyards, we proactively removed most leaves in the canopies, allowing for greater airflow and maximum sun exposure. This diligence in the vineyards allowed the grapes to ripen slowly and gain complexity and depth of flavor, and maintain brilliant acidity. Though a cooler growing season, 2023 will be remembered for brilliantly balanced, acid-driven wines.

WINE PROFILE

AROMAS & FLAVORS: White flowers, white peach, gooseberry, honeydew, white guava, saline

PALATE: One of the signatures of Journey Sauvignon Blanc is its minerality and the persistence of flavor. It is more elegant than powerful and has great minerality from entrance to finish.

SERVING SUGGESTIONS: Serve at 55F to 57F. Open for 20 minutes prior to serving. Pair with goat cheese and roasted grape panini, quince paste and goat cheese, fresh seafood, grilled summer vegetables, or a creamy pasta.

TECHNICAL NOTES

WINE MAKER	APPELLATION	ÉLEVAGE	TA
Marcia Torres Forno	Sonoma County	Aged 10 months in neutral French oak barrels	7.3 g/L
COMPOSITION	VINEYARD(S)	ALCOHOL	PH
98% Sauvignon Blanc	58% Alexander Mountain Estate	13.3%	3.16
2% Sauvignon Musque	38% Taylor Peak Vineyard		BARRELS
	4% Kellogg Vineyard		10

