



2024
SAUVIGNON BLANC
Napa Valley

WINEMAKER- *Kristy Melton*

WINEMAKER'S NOTES

The warm 2024 vintage created white wines of great aromatic expression, complexity and textures. The nose opens with aromas of pink grapefruit, white flowers, mango and gooseberry. The palate is fresh and vibrant and shows notes of lime, guava and crisp apple. It is a refreshing wine that is great on its own and pairs well with shellfish, seafood, chicken, salad and light pasta dishes.

GROWING SEASON NOTES

2024 was a very classic vintage by all the traditional markers of quality. We had abundant winter and spring rains that laid a solid foundation for a healthy growing season. Bud break occurred a few weeks earlier than the previous year, but much more in line with an average timeframe. The summer was marked with a number of days over 100°F, but the soil moisture and healthy canopies helped the vines weather the heat without issue. Harvest began August 19 with our first Sauvignon Blanc pick and continued at an even pace until the conclusion on October 10 after a brief warm spell. The resulting wines have incredible color, concentration, and are classically balanced.

WINE STATISTICS

COMPOSITION	100% Sauvignon Blanc
HARVEST DATES	Harvest started on 8/20 and ended on 8/30/2024 for all components.
FERMENTATION	Stainless steel tank fermented in a range of temperatures from 52°F – 63°F
ALCOHOL	14.2%
PH	3.30
BOTTLING DATE	February 18-19, 2025

VINEYARD	Freemark Abbey	Longwood
APPELLATION	Saint Helena	Napa Valley
ELEVATION	230'	30'
SOIL	Cole Silt Loam	Coombs Loam
VARIETY	Sauvignon Blanc	Sauvignon Blanc
% CONTRIBUTION	83%	17%