

DOUBLE GOLD SAUVIGNON BLANC

2024 • CALIFORNIA



THE STORY

The year was 1924. It was the heart of the Prohibition Era and wine's darkest hour when it was outlawed and deemed unconstitutional. It was also the year our family first planted vineyards in California and farmed grapes that were sold to friends and neighbors. Story goes some of these grapes might have been used to make wine.

VINTAGE NOTES

2024 was a standard year in California- with periods of prolonged heat during the day, balanced with cool nighttime temperatures. This led to a decrease in pest and disease pressure from previous years. An early harvest for Sauvignon Blanc allowed for plenty of attention and the ability to pick grapes at peak flavor and ripeness.

AROMAS • FLAVORS • STRUCTURE

Aromas: Guava & Passionfruit, Grassy, Gooseberry, Grapefruit Zest

Flavors: Mango, Ripe Melon, Grassy, Lemon-Lime and Grapefruit

Structure: Rounded Texture, Juicy Mouthfeel, Crisp Finish

WINEMAKING

We picked based on both berry flavor and sugar accumulation to promote bright, tropical flavors and to retain the natural acids. The juice is clarified and racked to temperature controlled stainless steel tanks for fermentation. Finished wines are carefully selected and blended to maximize flavor intensity.

TECHNICAL DATA

Appellation: California | Alcohol: 12.5% by volume | RS: 0.53g/100ml | Total Acid: 0.57g/100ml | Final pH: 3.37