

Z. Alexander BROWN®

UNCAGED SAUVIGNON BLANC 2024 • NORTH COAST

WINE UNCAGED

The owl is a guardian of the vine, and myths say it is present when the spirit is set free. A powerful symbol, the owl carries meaning on many levels for Zac Brown, a GRAMMY Award-winning artist whose creative spirit knows no boundaries.

Inspired by homegrown values, a lifelong connection to the land and Zac's passion for bringing music, food and people together, Z. Alexander Brown wines ignite a natural gateway to wine – and a freedom to create.

WINEMAKER'S NOTE

Z. Alexander Brown's Sauvignon Blanc opens with bright aromas of lemongrass, honeysuckle and mango. On the palate, tropical flavors are accented by zesty lemon, lime and a hint of grapefruit. Refreshing and balanced with a bright acidity, this medium-bodied Sauvignon Blanc extends into a juicy, lingering finish.

VINTAGE

With 2023 being a historically late harvest year, 2024 was a complete 180° and ripening came on much quicker across all regions in the North Coast. Bloom, set, and veraison were all much more condensed with the warmer temperatures in May-July. High temps in the mid-90s and above in June reduced cluster sizing post-set, which resulted in a lighter crop entering harvest. This year's Sauvignon Blanc crop came in lighter and quicker, resulting in a shorter harvest window as brix moved fast. Finishing harvest by mid-September.

VITICULTURE

The grapes for this wine come from the North Coast AVA, including Clear Lake and Mendocino, best known for a warm climate perfect for growing juicy, ripe Sauvignon Blanc. This cool, coastal region contributes a range of characteristics from ripe melon and tropical fruit to lemongrass. All these components give the blend a nice balance of zesty citrus, tropical sweetness, and a touch of lemongrass character.

WINEMAKING

The fruit for this Sauvignon Blanc was picked during the cool, early morning hours and gently pressed. The juice was allowed to rest for 24 hours before yeast was added to start the fermentation, then was transferred to small stainless steel tanks and fermented at low temperatures over a few weeks. A long, cool fermentation retains the vibrant aromatics and bright acidity we aim to preserve in this stunning Sauvignon Blanc.

PAIRING

The bright acidity and concentrated flavors of Z. Alexander Brown Sauvignon Blanc make it a perfect pair with lighter cuisines like white meats, seafood and green herbs and vegetables. Try it alongside halibut tacos with mango salsa, Asian-style chicken salad, lemon artichoke risotto or Zac Brown's favorite fried chicken! For a classic cheese pairing, sample with goat cheese.



Zac Brown, proprietor



TECHNICAL DATA Total

Acid: 0.54 g/100ml

Alcohol: 14.1% by volume

Final pH: 3.47