

# NOBLE VINES

## 242

### 2024 SAUVIGNON BLANC

*Our vine stocks are called “noble” because they’ve proven their quality over centuries. Today, these superior stocks are identified by number and represented on our bottles, symbolizing our ongoing commitment to pour good into every occasion.*

#### THE STORY

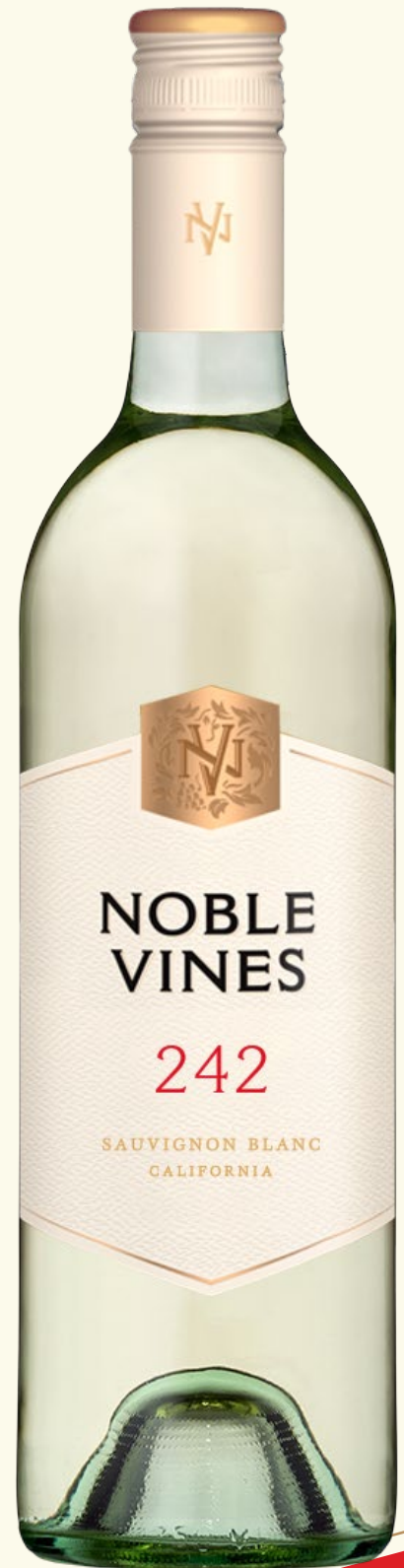
Noble Vines 242 Sauvignon Blanc is named for superior Sauvignon Blanc vine stocks, which originated in Bordeaux, France and have adapted well to our premier California vineyards. We match each of these treasured vines to our best vineyard sites to ensure our dedication to quality. Like the famed vineyards of Bordeaux, our grapes result in Sauvignon Blanc with brilliant aromatics and balanced acidity.

#### WINEMAKING

Being a relatively warm harvest period, grapes were picked on the riper side, showing grassy notes and light tropical characteristics. Most of the grapes come from our San Bernabe vineyard which contribute most of the riper notes. A smaller portion of the blend comes from vineyards closer to Greenfield, which are slightly cooler and typically produced more of the fresh cut grass aromas. A small amount ~9% of chenin blanc was blended in, to add crisp acidity / citrus notes. The grapes were picked early morning to preserve the delicate fruit characters then gently pressed into stainless steel tanks at the winery. From there, juice was chilled before being racked into fermenters. We use specialty yeasts to enhance the production of thiols, resulting in vibrant flavors like passion fruit, guava, gooseberry, and grapefruit.

#### TASTING NOTES

This Sauvignon Blanc opens with zesty citrus aromas of key lime and tangy kiwi fruit. A full mouth feel combined with bright minerality gives way to fresh flavors of boxwood and key lime for a clean finish. The crisp acidity of this wine makes it the perfect partner for fresh, herby foods such as pesto pasta, chimichurri steak, or tarragon chicken.



#### TECHNICAL DATA

Appellation: California  
Alcohol: 13.5%  
Total Acid: 0.64 g/100ml  
Final pH: 3.18