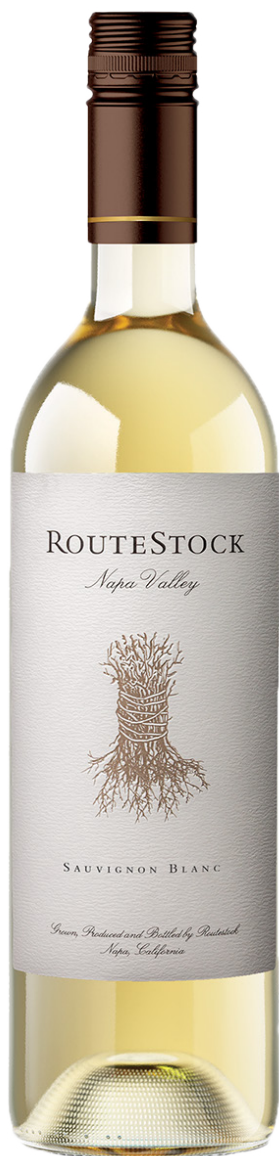


# ROUTE STOCK

ROUTES WITH ROOTS – WINES OF PLACE.

## 2024 SAUVIGNON BLANC, NAPA VALLEY



### WINERY

RouteStock is an invitation to discover the deep roots of winemaking in Napa and Sonoma, planted firmly at each step of your journey through our vineyard sites. Every glass tells the story of Napa and Sonoma's remarkable fine wine heritage, from the famous routes that wind between the vineyards, to the roots that produce its world-renowned grapes. An endeavor of enduring Napa-based importer Wilson Daniels, RouteStock is established as a product that consistently over-delivers in quality at a very attractive price point.

### WINE

RouteStock is all about making the four best selling varietals and doing so from the best locations/appellations for each varietal. For Sauvignon Blanc, that area is the Napa Valley! We prefer a bright, and aromatic wine, so we focus on the southern end of the valley that is cooled by the San Pablo Bay; the Napa side of Carneros and just east of Yountville.

### VINEYARDS

2024 marks our ninth vintage of Sauvignon Blanc and our sourcing has remained the same for all nine vintages. We work closely with our two growers, because how sauvignon blanc is grown has a major impact on what flavors we get, so we spend time during the growing season ensuring we are exposing the clusters to the right amount of sun; too little sun and you get green bell pepper flavors and aromas, too much gives you flavors of guava. Additionally, too much canopy drives grassy flavors we want to avoid, and not enough canopy will cause the grapes to not ripen fully.

### VINTAGE NOTES

2024 was the third year in a row with ample rainfall during the winter and spring roared in a bit early with rain continuing through most of May. We made it through bud-break and bloom very nicely, with the exception of Semillon, and June turned warm. The summer saw normal heat spikes with nothing unusual. With the rain and the sun, the vines wanted to be vigorous, so we spent plenty of time cutting shoots to limit the dill and weed flavors in our grapes. Harvest started in early September with beautiful clusters ready to burst out of the grapes!

### WINEMAKING

A triple fermentation was used to create a more complex wine. 15% was fermented and aged in stainless steel to retain fruit flavors. 15% was fermented and aged in concrete eggs to create texture and 70% was fermented and aged in neutral French oak for amplitude, length and texture. The wine remained on the gross lees for the duration of aging in all vessels.

### TASTING NOTES

The wine has high-toned aromas that waft out of the glass such as wild thyme and sage, cantaloupe rind, hay, and ruby red grapefruit. The wine is racy and crisp, yet with a depth that coats the mouth with flavors of cantaloupe, pear, sage, and fig. The racy and lifted character of the wine extends long after your sip making the wine fun to enjoy on the back porch or at the dinner table!

### VINEYARD

Region:	California
Appellation:	Napa Valley
Soil:	Predominantly clay and sandy loam
Eco-Practices:	Sustainable

### WINEMAKING

Varietals:	98% Sauvignon Blanc and 2% Semillon
Aging:	4 month with 15% in concrete eggs, 15% in stainless steel and 70% in 100% neutral French oak

### TECHNICAL DETAILS

Yeast:	Indigenous
Alcohol:	13.5%
Total Acidity:	6.8 g/L
pH:	3.31

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