



2023 Sauvignon Blanc

Winemaker: *Michael Trujillo*

Production: *80 Cases*

Release Date: *May 2024*

Varietal: *100% Sauvignon Blanc*

Appellation: *Saint Helena, CA*

Fermentation: *Stainless Steel*

Tech: *pH: 3.2 | TA: 6.9 g/l | RS: 0.6 g/l | Alc:*

13.5%

Fruit Sourcing: *Estate vineyard on family property
founded in 1909*

Farming: *Sustainable, certified Fish-Friendly Farming*

Suggested Retail Price: *\$35*

BACKGROUND

Since 1983, the estate had abstained from cultivating white wine. However, prompted by his wife's suggestion, Dave Battuello took the plunge in 2019, dedicating a portion of the land to planting Sauvignon Blanc. Fast forward to the present, and this decision has yielded a beloved fan favorite.

WINEMAKING

The winemaking process begins with whole cluster pressing, followed by cold settling to clarify the juice, which is then fermented in stainless steel tanks under controlled temperatures to capture the varietal expressions of the grape. This cold and steady fermentation enhances flavor development, and the wine is held in stainless vessels until bottling, which occurs five months after harvesting to preserve its freshness and purity. The wine is stored in 75 gallon stainless steel drums until bottling.

TASTING NOTES

Refreshing citric notes dance with subtle nuances of orange blossom, elegantly revealing themselves in the aromatic profile. On the palate, a harmonious balance unfolds, intertwining luscious melon, succulent pink grapefruit, and vibrant citrus, leading to a symphony of abundant flavors. From the first sip, this wine confidently showcases its bold character, accompanied by a satisfying weight and textured richness that linger gracefully on the palate.

BATTUELLO
VINEYARDS