

2024 Sonoma County SAUVIGNON BLANC



Also known as “California Sunshine in a Glass,” this Sauvignon Blanc is our fastest growing wine for good reason. Intense aromas which jump from the bottle upon opening combine with brilliant acidity and a delightfully textured palate to make each sip extraordinary. This vintage might be our best yet, with head winemaker Richie Allen quoted as “quite proud of this wine.” We are so excited to share it with you.

VINEYARDS

Prizing the Sauvignon Blanc grown in Sonoma for its freshness and vibrancy, we invested in two estate vineyards as part of our long-term vision for this wine. These vineyards, combined with select warmer sites in Napa County, offer abundant sunshine yet moderate temperatures - ideal conditions for cultivating delicious Sauvignon Blanc.

WINEGROWING

2024 was an excellent growing year, notable for its consistency throughout the seasons. The year started with rains to replenish the water table then moved to a mild spring. The summer had warm days, without significant heat spikes impacting ripening, and cool nights to preserve the acidity. Each variety ripened in textbook order, with Sauvignon Blanc being the first grapes picked around mid-August. Sustainable farming practices used throughout the growing season were tailored to each block with the assistance of aerial photos produced using NDVI (Normalized Difference Vegetation Index) technology. We picked at night when each block reached its optimal ripeness, preserving the natural acidity of this Sauvignon Blanc.

WINEMAKING

The grapes were gently whole cluster pressed while the fruit was still cool. The majority of the juice was fermented in stainless steel tanks, while the remainder fermented in a combination of French oak barrels and concrete tanks, imparting weight and texture to the finished wine. The

wine was bottled with a screw cap closure to preserve the freshness and vibrancy found in this Sauvignon Blanc.

TASTING NOTES

Lychee, honey dew melon, lime, and chamomile notes jump out of the glass and fill the air. The flavors continue to the palate with lemon joining the lime in an intense and juicy way. The wine is lively and fresh on the palate, with both a lightness and weight to the mouthfeel. Its brilliant acidity and mouthwateringly long finish are signatures of this wine and an absolute delight to sip.

FOOD PAIRINGS

Our favorite pairings* for this wine include Persian Herbed Omelet, Green Curry, and Fried Fish Tacos. **Pairing inspiration may be found on Rombauer.com*

RELEASE DATE	August 2025
APPELLATION	85% Sonoma County 15% Napa County
VARIETAL COMPOSITION	100% Sauvignon Blanc
HARVESTED	Aug. 13th - Sept. 7th, 2024
AVG BRIX AT HARVEST	23.4
COOPERAGE	86% Stainless steel tank 11% Neutral French oak barrels 3% Concrete tanks
ALCOHOL	14.5%

