

DETAILS

BY
S I N E G A L

SAUVIGNON BLANC
NORTH COAST
2023



The devil may lie in the details, but
so does all the passion.

Every. Single. Step. Was
Painstakingly fine tuned, for beauty
to shine in the wine.

Appellations

Majority of the fruit is Sonoma Valley - sourced from Wildwood Vineyard planted in the late 1800s.

Cepage

100% Sauvignon Blanc

Fermentation

Whole cluster pressed. Stainless Steel Tanks with aggressive lees stirring for 6 weeks. Fermented BONE DRY - no residual sugar.

Alcohol

13.8%

Vintage Notes

The vintage started off with ideal weather throughout the spring and summer, leading into early September heat spikes. Temperature fluctuations and late-season rains split the harvest season in two, requiring precise picking decisions to be made throughout the valley. Extreme weather events and drought led to a reduced crop size, yielding powerful, concentrated red varieties with exceptional ripeness, structure, and intensity. Meanwhile, the more moderate early season was ideal for white and rosé varieties, producing wines of elegance, freshness, and focus. The challenges of the season ultimately resulted in a uniquely premium vintage across the board.

Aromas and Flavors

The nose opens with a bright medley of citrus and grapefruit, layered with tropical undertones. On the palate, it strikes a beautiful balance between minerality and ripe fruit, delivering a plush, textured mouthfeel. The finish is crisp and citrus-driven, with a soft, creamy edge that adds depth and a lingering note of tropical fruits.