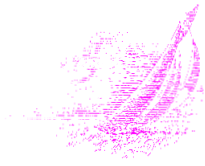


2023
SAUVIGNON
BLANC
Dry Creek Valley



90
POINTS

JAMESSUCKLING.COM 
January 2025

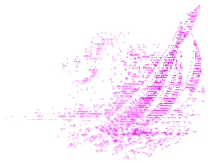


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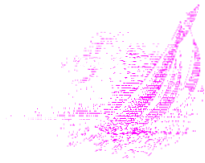


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2023 SAUVIGNON BLANC Dry Creek Valley

"Vineyard-driven approach to Sauvignon Blanc with unique clonal selections and limited barrel fermentation."

79% SAUVIGNON BLANC, 14% SAUVIGNON MUSQUÉ,
7% SAUVIGNON GRIS

82% STAINLESS STEEL FERMENTED AT AN AVERAGE OF 54°F
FOR 22 DAYS; 18% BARREL FERMENTED AT AN AVERAGE OF
61°F FOR 14 DAYS



- Elegant
- Full-Bodied
- Oysters
- Shellfish
- Complex
- Aromatic
- Grilled Chicken
- Sushi

Family owned and sustainably farmed since 1972
Sonoma County, California



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