

2023 SAUVIGNON **BLANC**

Dry Creek Valley



JAMESSUCKLING.COM 9

January 2025



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SAUVIGNON BLANC DRY

CLONES 1, 21, 30, 530, 917 ROOTSTOCK SELECTION ROOTSTOCKS 5C, 11

GRAVELLY LOAM, VALLEY FLOOR, ANCIENT ALLUV PERMENTATION 82% STAINLESS STEEL, 18% IN BARRELS 25

Family Owned and Sustainably Fa

2023 SAUVIGNON BLANC Dry Creek Valley

"Vineyard-driven approach to Sauvignon Blanc with unique clonal

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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Elegant

Full-Bodied









CHAVA

PINEAPPLE

Complex

Aromatic

Oysters

Grilled Chicken

Shellfish

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CHAVA









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