

# NAPA VALLEY ESSENCE

# SAUVIGNON BLANC

## 2023



### TASTING NOTES:

Opening aromas of bright lime, white pepper, and fresh ginger lift from the glass. On the palate, fresh citrus and notes of verbena, sage, and thyme unfold with a firm and well-defined structure. Tangy notes of passion fruit sit alongside savory herbal undertones, giving the wine both tension and aromatic lift.

### VINTAGE:

Relief of heavy rains came after three consecutive drought years that brought precipitation up to 50% above Napa Valley averages. An unusually cool spring delayed budbreak, followed by a moderately warm summer with no dramatic heat spikes. Harvest began in earnest by mid-September and carried on through the first of November, making this one of the longest growing seasons in the Grgich Hills Estate record.

### VINEYARD: CARNEROS AND AMERICAN CANYON

The chilly climate and thin soils limit vigor, producing fewer grapes but more intense flavor. We hand-harvest the grapes at night while they are still cool, preserving their wonderful flavors and bright acidity.

### TECHNICAL SPECIFICATIONS:

**BLEND:**  
100% Sauvignon Blanc

**HARVEST DATE:**  
September 15, 2023

**SUGAR:**  
20.49° Brix (average)

**FERMENTATION:**  
indigenous yeast;  
fermentation in oak foudres

**TIME IN OAK:**  
9 months

**TYPE OF OAK:**  
100% French oak  
11% neutral barrels  
89% large oak foudres

**BOTTLING DATE:**  
July 2024

**ALCOHOL:**  
12.5% by volume

**TOTAL ACID:**  
7.5 g/L

**PH:**  
3.1

**RELEASE DATE:**  
March 2026