



2023 Sauvignon Blanc

PHILOSOPHY

Both opulent and complex, this is Sauvignon Blanc for a Chardonnay lover. We use a multi-faceted approach to aging that engages three types of vessels: stainless steel, new French oak, and neutral French oak. The combination allows us to offer a dynamic interplay on the palate. The bright, zesty freshness from stainless steel harmonizes with the softer, toastier notes from the oak, resulting in a wine that is both fresh and smooth.

VINTAGE NOTES

The 2023 growing season was one of the longest of the past decade. Marked by a long stretch of mild and consistent sunny weather, this extended season promoted even and ripening with a unique complexity specific to the vintage. Our team waited to begin harvesting until the end of September and picked our last fruit in the second week of November, providing prolonged hang time for the grapes to develop maximal flavors.

TECHNICAL INFORMATION

Varietal Composition: 100% Sauvignon Blanc

Appellation: Napa Valley

Alcohol: 14.7%

Body: Light to Medium

VINIFICATION

Fermentation: Native yeast, fermented and aged with zero malolactic fermentation.

Maturation: Aged for nine months in 33% new French oak and 33% used French oak barrels, and 33% in steel.

TASTING NOTES

Like a bracing mist off a clearing sea, our 2023 Sauvignon Blanc is crisp and refreshing. Opening with a flourish of grapefruit and brine, white blossom, and Kaffir lime aromas, the palate crackles with natural acidity. Vibrant yet richly textured with secondary mineral and spice notes, the wine soars with a mouthwatering finish.

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