



GROWING SEASON NOTES

The 2023 vintage in Guenoc Valley unfolded under long, temperate conditions—ideal for gradual ripening and balanced flavor development. A cool, wet winter and spring delayed bud break slightly while replenishing soil moisture across the estate. Summer brought steady, moderate warmth with no major heat spikes, allowing for extended hang time, excellent canopy health, and remarkable varietal expression throughout the season.

VINEYARD NOTES

Lillie's Vineyard, a five-acre block just west of the Langtry House. Planted to shallow, low-nutrient soils with high magnesium content, the site encourages low yields and produces small, intensely flavored berries. East-west row orientation and cool nighttime temperatures help preserve acidity while enhancing aromatic lift.

WINEMAKING NOTES

The grapes were hand-harvested in the early morning and gently whole-cluster pressed. After a period of cold settling, the juice was racked into a mix of stainless-steel tanks and neutral oak barrels for fermentation. The wine then aged on its lees for eight months, with periodic bâtonnage to build texture and depth, before being stabilized and bottled to retain freshness and purity.

TASTING NOTES

This 2023 Sauvignon Blanc opens with vibrant aromatics of lemongrass, peach, and orange blossom. The palate follows with ripe citrus, candied lemon, and sweetgrass layered over a round midpalate. Bright acidity carries through to a zesty lemon curd finish, offering both freshness and energy in every sip.

VARIETALS:

Sauvignon Blanc

APPELLATION:

Guenoc Valley, California

VINEYARD:

Lillie's Vineyard

ALCOHOL %:

13 %

AGING:

8 months neutral barrel aged

T/A:

6.6 g/l

pH:

3.26

ACCOLADES:

94 Pts. Wine Enthusiast