



2023 Sauvignon Blanc

North Coast

SPECS+TECH NOTES

Harvest: : 9/13-14/23 9/7/23

Appellation: North Coast

Alcohol: 13.2%

pH: 3.23

TA: 6.03 g/l

Fermentation: 100% stainless steel tank

Cases Produced: 2291

VINTAGENOTES

The drought that started in 2021 continued in 2022 and actually worsened. There was essentially no rain in the winter of 2021/2022. The spring was cold and on 5/12th Lake County experienced a hard frost that completely destroyed the crop in low lying areas. Our Voigt Ranch in Lake County had 100% crop loss. As the season progressed the water was shut off in many places as creeks and reservoirs were depleted. As a result of the protracted drought the vines were weak and yields were low for the third year in a row. A week of very high temperatures in late August led to an earlier harvest in Sonoma County. Lake County and Mendocino County both got a late start due to the cold spring and fruit there came in late. Despite the low yields Brix levels were lower. The 2022 vintage is generally characterized by wines with lower alcohol and more restraint.

TASTINGNOTES

My 2023 Sauvignon Blanc is Dad's favorite vintage so far! A cool spring produced a wine with great acidity and structure. The nose opens up with white peach and citrus blossom. On the palate the wine exhibits classic Sauvignon Blanc notes of meyer lemon and ruby red grapefruit.

Light and refreshing my Savvy B is the perfect wine to start the night!

