



## 2023 SAUVIGNON BLANC EHRlich VINEYARD

### THE VINTAGE

The 2023 vintage was one of the longest growing seasons that Napa Valley has experienced in a decade – and one of the finest. After several years of drought, the winter and spring months brought ample rainfall which replenished our vineyards’ soils. Cooler spring temperatures delayed budbreak and bloom, but the summer months were consistently warm and temperate without heat spikes. This confluence of excellent growing conditions allowed for slow phenolic development in the berries, retention of acidity, as well as remarkably ripe tannins by harvest time. The wines from this vintage are highly concentrated with incredible plushness and verve.

### TASTING NOTES

The second release of our Ehrlich Vineyard Sauvignon Blanc, the 2023 vintage is ethereal lifted in character. Planted alongside the Napa River in Oakville, these old vines produce a gorgeous Sauvignon Blanc that can genuinely age. The nose opens with intense fruits such as orange, honeydew, white peach, and fuji apple. After some time in the glass emerges a signature note of chamomile tea that we adore. The mouthfeel of this wine is loaded with glycerol and creaminess, however, balanced out by a throughline of fresh acidity.

### PAIRINGS

Quiche with spinach and feta, seared scallops with citrus beurre blanc, spicy Thai green curry.

### TECHNICAL INFO

#### VARIETAL COMPOSITION

100% Sauvignon Blanc

#### AVA

Oakville, Napa Valley

#### AGING

Aged for 8 months, 31% neutral French oak, 9% new French oak and 60% stainless steel

#### BOTTLING DATE

March 4, 2024

#### ALCOHOL

14.4%

#### PRODUCTION

548 9-liter cases