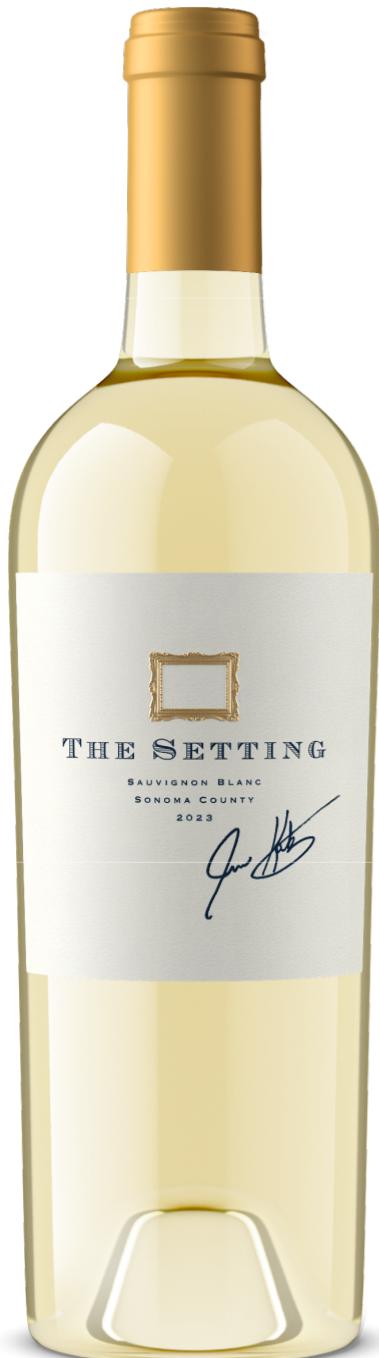


THE SETTING WINES

HEALDSBURG, CALIFORNIA



2023 Barrel Fermented Sauvignon Blanc Dry Creek Valley

Appellation: Dry Creek Valley

Varietal Composition: 100% Sauvignon Blanc

Production: 290 cases

Oak Program: 30% new oak (Chateau Haut Brion),
30% once used, 40% neutral oak | 5 months

Tasting Notes

The fruit for our 2023 Barrel Fermented Sauvignon Blanc comes from a cool, unique vineyard site that sits just below “The Madrona” hotel off Westside Road. Meticulously farmed by talented Viticulturist Cam Mauritson, this fruit is hand harvested and picked at night or first thing in the morning when temperatures are optimal. It is whole cluster pressed very gently and then settles into tank before going into barrel. What’s unique about our Sauvignon Blanc is that it’s fermented in French Oak with Acacia Wood heads which is a familiar technique done in Bordeaux to achieve amazing minerality and lots of spice components in the wine. Bright and vibrant on the palate, the attention to detail that goes into this wine gives it a beautiful opulence and texture. With aromas of fresh citrus blossom, white peach and a hint of tropical notes of guava and passionfruit, it is nothing short of refreshing and crisp.

96 Points – Jeb Dunnuck

Silver with a green-tinged hue, the 2023 Sauvignon Blanc was aged half in new oak and half in used barrels. Made entirely from Sauvignon Blanc, its aromas take on a very pleasing lift of flinty reduction, revealing notes of refined oak spiced with vanilla, lime zest, ripe peaches, and tropical flourishes. Medium-bodied and weightless, with a great feel, refreshing feel, it is long on the palate and has a long, gorgeous finish. It exemplifies the freshness and elegance this long season provided, and it’s my favorite rendition of this wine to date