



THE SETTING WINES

HEALDSBURG, CALIFORNIA



2024

BARREL FERMENATED SAUVIGNON BLANC SONOMA COUNTY

VARIETAL COMPOSITION: 100% Sauvignon Blanc

COOPERAGE: 6 months in barrel, 40% New, 60% Neutral
Chateau Haut Brion – Untoasted steam-bent staves
w/Toasted Acacia heads

WINEMAKER NOTES:

This Sauvignon Blanc comes from the beautiful, volcanic hillsides of the vineyard located at Montage Healdsburg which I designed and planted. Fermented in French Oak barrels with Acacia Wood heads from Chateau Haut-Brion, we mimic a familiar technique done in Bordeaux to achieve amazing minerality and lots of spice components in the wine. Our fruit is whole cluster pressed very gently and thereafter settles into tank before going into barrel. Intentionally crafted to be bright and vibrant on the palate with a creamy finish influenced by the touch of oak, the attention to detail that goes into this wine gives it a beautiful opulence and texture.

TASTING NOTES:

The wine opens with scents of Meyer lemon oil, honeysuckle, and lime zest, woven with accents of ripe tropical fruit and fresh herbs. Flavors of white grapefruit and starfruit mingle with a subtle savory edge, while the oak influence provides quiet structure without distracting from purity.

VINEYARD:

Hillside vineyards – Alexander Valley, Dry Creek

PRESS:

93 points – Jeb Dunnuck

A bright yellow/silver hue, the 2024 Sauvignon Blanc was raised in 40% new French oak and the rest neutral oak for six months. The nose is pretty and shows more restraint, with notes of pithy white grapefruit, green melon, citrus blossoms, and salty wet stone. The palate is focused and tension-packed, with a mouthwatering spine of acidity, and its delicate sweet oak and floral perfume lasts on the finish