



JUDGE PALMER

2023 Sauvignon Blanc

Nance's Vineyard, Alexander Valley, Sonoma County

Tasting Notes: “Bright and focused aromas of lemon peel, flowers and chopped herbs swirl on the nose of this Savvy B. The palate comes drenched in acid, with pure, focused citrus character dominating before a finish loaded with pithy pink grapefruit, sage and lemon balm. **91 points.**” - Tom R. Capo, *Wine Enthusiast*

Vineyard: Nestled along Sausal Creek at the base of the Mayacamas Mountains, Nance's Vineyard benefits from a unique mix of benchland and hillside soils, ideal for growing expressive Sauvignon Blanc. Cooling fog from the Petaluma Gap and Russian River Valley extends the growing season, preserving acidity and enhancing aromatic complexity. Meticulous farming and the vineyard's diverse ecosystem—including beehives, fruit trees, and lush gardens—contribute to wines that capture the elegance and typicity of Alexander Valley.

Vintage: The 2023 vintage in Alexander Valley was marked by abundant winter rains, a cool spring, and a long, steady ripening period that enhanced flavor development and balance. Sauvignon Blanc at Nance's Vineyard was harvested on September 12th at 21.5 degrees Brix and 3.2 pH, yielding bright, fresh wines with excellent acidity and moderate alcohol. With no extreme heat and deep soil moisture reducing irrigation needs, this vintage produced wines of exceptional concentration, purity, and finesse.

Winemaking: The fruit was pressed whole cluster into a settling tank, and then racked into a mix of 25% neutral French oak, 50% neutral oak, and 25% stainless steel barrels for fermentation. Both primary and malolactic fermentation occurred spontaneously in these vessels with wild yeast, and the wine rested on its lees for 12 months before it was sterile-filtered and bottled.