

2024
APERTURE
SAUVIGNON
BLANC

Aperture

WINEMAKER NOTES

The 2024 Sauvignon Blanc incorporates our estate-grown sémillon and sauvignon musqué, that we planted on the Aperture property in 2019. These two estate blocks were hand-harvested in early September at the same time as the sauvignon blanc from Farrow Ranch in Geyserville. The sauvignon blanc from Dry Stack Vineyard in the Bennett Valley AVA was brought to the winery in early October, consistent with this vineyard's unique late-ripening characteristics.

We lightly whole cluster press the fruit, basing each pressure step on the acidity of the juice. Pressed juice goes to a stainless steel tank where we settle and chill at 50°F. After three days, we clean-rack the juice to a smaller tank leaving the heavy sediment behind. Fermentation starts naturally and stays below 56°F until 18 brix when we transfer the young wine to barrels. Once transferred to barrel, the wine is placed in our cold barrel room to keep fermentation cool and slow to intentionally preserve the bright aromatics and fresh quality. The wine ages in barrels on lees for six months prior to bottling.

— WINEMAKER **JESSE KATZ**



APPELLATION

Sonoma County

VARIETAL

Sauvignon Blanc

BLEND

90% Sauvignon Blanc

10% Sémillon

BARREL PROGRAM

Aged 6 months

30% new French oak

30% once used French oak

25% neutral French oak

15% cement tank

ALC 13.5%

VINEYARD

We harvest grapes from three vineyards for this wine. Our estate sémillon and sauvignon musqué in Russian River Valley, sauvignon blanc from Dry Stack Vineyard in Bennett Valley, and sauvignon blanc from our estate property, Farrow Ranch in Alexander Valley.

SOIL TYPE | Clay Loam

The soils are marine clay loam with many small to medium sized stones throughout the profile, helping drainage and soil texture.