

SECOND POUR

Artfully crafting wines that inspire a Second Pour!



2024 Sauvignon Blanc

*Frenchman Hills Vineyard
Royal Slope*

VINE AGE: SB planted 2007 (17 yr)

FERMENTATION/AGING: BBL fermented, aged 3 mo neutral French oak, finished in stainless steel.

2024 VINTAGE: The 2024 growing season in the Frenchman Hills was warm and steady, with cool desert nights preserving natural acidity and aromatic lift. Consistent summer conditions and a dry harvest allowed for precise picking at ideal ripeness, resulting in white wines with vibrant energy, refined texture, and a clean, mineral-driven finish.

TASTING NOTES: *Aromas of tropical fruit and Meyer lemon unfold into a layered palate with subtle herbal complexity and a touch of creaminess from barrel fermentation. The wine fills the mouth with generous texture, lifted by balanced acidity and a fresh, lingering finish.*

RETAIL PRICE: \$25

WINE DATA

Composition: 100% Sauvignon Blanc

Total Acidity: 7.1 g/L

pH: 3.4

Malolactic: No

Alcohol: 14.00%

Bottling Date: 5/22/2025

Release Date: Spring 2026

Case Production – 750ml: 168

HARVEST DATA

Harvest Dates: 10/5/2024

Farming: Handpicked fruit

Average Brix: 24.0

Winemaking: Whole cluster pressed

pH: 3.44

Total Acidity: 6.6 g/L

e: kim@kimbolanderllc.com | m: (509) 301-0310

SECONDDPOURWINES.COM

SECOND POUR

Artfully crafting wines that inspire a Second Pour!



2024 Chardonnay

Frenchman Hills Vineyard | Royal Slope

FERMENTATION/AGING: *Copy to come.*

VINE AGE: *Copy to come.*

2024 VINTAGE: *Copy to come.*

TASTING NOTES: *Copy to come.*

RETAIL PRICE: \$XX

WINE DATA

Composition: XXX

pH: XX

Total Acidity: XX

Malolactic: XX

Alcohol: 14.5%

Bottling Date: XXX

Release Date: XX

Case Production: XX

HARVEST DATA

Harvest Dates: XX

Average Brix: XX

pH: XX

Total Acidity: XX

e: kim@kimbolanderllc.com | m: (509) 301-0310

SECONDDPOURWINES.COM