



GROWING SEASON NOTES

The 2024 vintage was another classic vintage. Heavy winter rain led to filled ground water supply for healthy canopy growth. This helped protect the fruit from the summer heat which lasted from June through harvest. The expansive heat and sunshine led to a compacted harvest, wrapping up by the end of September.

VINEYARD NOTES

Lillie's Sauvignon Blanc grapes are planted to shallow, low-nutrient soils with high magnesium content, encouraging low yields and producing small, intensely flavored berries. East-west row orientation and cool nighttime temperatures help preserve acidity while enhancing aromatic lift.

WINEMAKING NOTES

The grapes were hand-harvested in the early morning and gently whole-cluster pressed. After a period of cold settling, the juice was racked into a mix of stainless-steel tanks and neutral oak barrels for fermentation. The wine then aged on its lees for eight months, with periodic bâtonnage to build texture and depth, before being stabilized and bottled to retain freshness and purity.

TASTING NOTES

Aromatic and lively, the 2024 Sauvignon Blanc has notes of Lemongrass and stone fruit with a subtle spicy character. The wine is nicely textured with a broad mid-palate density. Bright acidity carries through to a zesty lemon curd finish, offering both freshness and energy in every sip.

VARIETALS:	Sauvignon Blanc
APPELLATION:	Guenoc Valley, California
VINEYARD:	Lillie's
ALCOHOL %:	13.5 %
AGING:	8 months neutral barrel aged
T/A:	6.2 g/l
pH:	3.27