



PINE RIDGE

VINEYARDS

2024 NAPA VALLEY SAUVIGNON BLANC



OUR SAUVIGNON BLANC GRAPES ORIGINATE FROM NAPA VALLEY'S OAK KNOLL DISTRICT, KNOWN FOR ITS IDEAL BALANCE OF COOL AND WARM WEATHER. THIS CREATES A PERFECT ENVIRONMENT FOR PRODUCING SAUVIGNON BLANC WITH MINERAL NUANCES AND TROPICAL FLAVORS. ABOUT TWO-THIRDS OF OUR FRUIT IS FROM RYAN'S VINEYARD, A SITE RENOWNED AMONG DISCERNING WINEMAKERS. THE VINEYARD'S EVENING FOG FROM SAN PABLO BAY AND DAYTIME WARMTH ENSURE THE FRUIT RETAINS ACIDITY AND DEVELOPS RICH, JUICY FLAVORS. EACH YEAR, A SELECT FEW WINEMAKERS RECEIVE A LIMITED ALLOCATION OF ROWS FROM THIS ESTEEMED GRAND CRU LOCATION.

VINTAGE

The 2024 growing season began with moderate winter rain, providing adequate moisture to the soils. Bud break and flowering was average with mild spring temperatures throughout the Napa Valley creating a uniform cluster set. Summer brought warm days without any major heat spikes in the growing season. The blend originates from Napa Valley bringing a balance of rich tropical expressions, crisp citrus profile, and mineral driven style on the palate respectively. This is an exceptional representation of the Napa Valley AVA.

Our Napa Valley Sauvignon Blanc fruit was harvested on September 17th.

VITICULTURE & WINEMAKING

Grapes were picked at night with dry ice added to the bins to minimize oxidation. Once brought to the winery, they were whole-cluster pressed in a reductive (without oxygen) method, then cold settled for 24 to 48 hours. The grapes were native yeast barrel-fermented in one-third new French oak, one-third neutral oak, and one-third stainless steel barrels. This combination of fermentation vessels allowed the bright fruit character to shine through while fully integrating complexity and texture. The wine did not undergo malolactic fermentation and was stirred every other week for four months prior to racking and bottling in late April. It was sterile filtered at bottling to maintain the wine's vibrancy and prevent malolactic fermentation in the bottle.

ANALYSIS

VARIETALS	ALCOHOL	pH	TA
100% Sauvignon Blanc	14.5%	3.20	6.3 g/l

TASTING NOTES

This Sauvignon Blanc greets the senses with delicate layers of mandarin orange peel, dried mango, and a burst of lemon-lime juice unfold into soft notes of white blossom and crystalline sweetness. The palate opens with a rush of tangerine juice, bright and mouthwatering, followed by an unexpected softness in the form of pillowy vanilla cream and the richness of lemon meringue pie. The wine offers a soft, layered texture, with vibrant acidity that keeps it lifted, sailing toward a long, refreshing finish. Enjoy now through 2028 for its youthful brightness and evolving complexity.

Pairs beautifully with halibut ceviche, Aguachile, or any dish that celebrates fresh citrus and seaside freshness.

