

# PINE RIDGE

## VINEYARDS

### 2024 NORTH COAST SAUVIGNON BLANC

SINCE 1978, WE'VE BEEN DEDICATED TO CRAFTING WINES THAT AUTHENTICALLY EXPRESS THEIR UNIQUE ORIGINS. OUR CURRENT RELEASE EMBODIES THIS DEDICATION, SHOWCASING FRUIT SELECTED FROM PREMIER VINEYARDS THAT BOAST DEPTH, COMPLEXITY, AND VIBRANT VARIETAL CHARACTER. FERMENTED AND AGED IN A BLEND OF STAINLESS STEEL AND FRENCH OAK, THIS ELEGANT SAUVIGNON BLANC PRESENTS AN INTRIGUING BLEND OF RIPE CITRUS AND TROPICAL FLAVORS AT ITS CORE.



#### 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 North Coast creating a uniform cluster set. Summer also brought warm days without any major heat spikes in the growing season. The blend originates from Napa, Sonoma, and Lake counties 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 North Coast AVA.

Our North Coast Sauvignon Blanc was harvested from August 21st to September 17th.

#### VITICULTURE & WINEMAKING

Sourced from premier vineyard sites in Napa County, Sonoma County and Lake County, the grapes underwent meticulous hand-picking and careful transportation to the winery to prevent oxidization. Direct pressing with stems intact, fermentation employed a non-saccharomyces yeast strain to add some complexity followed by a saccharomyces yeast to preserve vibrant tropical aromas. Underwent no malolactic fermentation to retain the fruit's natural acidity. Aged in 25% new French oak, 75% stainless steel tanks for 5 months, filtered before bottling.

#### TASTING NOTES

The North Coast Sauvignon Blanc is a light pale golden color with a vibrant tropical nose comprised of pineapple, kiwi, mandarin, and apricot. Layered with limestone minerality and hints of delicate gardenia. The palate delivers a key lime pie entry with creamy vanilla and meringue notes, supported by bright acidity and a full, balanced weight that leads to a persistent mineral finish. Best served with seared scallops. To be enjoyed within 3 years.

#### ANALYSIS

VARIETALS	ALCOHOL	pH	TA
100% Sauvignon Blanc	14.5%	3.46	5.8 g/ml

#### KEY FACTS

- **An elevated Sauvignon Blanc** with an added complexity from the delicate use of French oak offering an elegant and refined version with core of ripe citrus & tropical notes.
- **A natural complement to our Cabernet** under the classic Pine Ridge label, reflecting our commitment to crafting wines that reflect their unique origins.
- **Poised for growth** in a growing segment and varietal category.