



2023 SAUVIGNON BLANC SONOMA COUNTY With the mission of securing exceptional fruit, we keep our eyes trained on outstanding vineyards and our taste buds open to new opportunities. When we heard whispers of hillside Sauvignon Blanc from a storied property with plantings dating back to 1882, we took action. Wildwood Vineyards climbs between 450 and 2000 feet up the Mayacamas Range above the Sonoma Valley between Glen Ellen and Kenwood. Steeped in tradition and lore, Louis Kunde purchased the vineyard in 1904 and for more than a century, the vines have been tended by five generations of the Kunde family. South facing, the hillside vines cling to volcanic, well- draining, nutrient-depleted soils.

GROWING SEASON

A throwback vintage reminiscent of the before times, 2023 delivered incredible phenolic depth and complexity. After a decade of drought, vines had been pleading for water. 2023 began with one of the coldest, wettest winters on record. The plentiful rain provided the much-needed drink while chilly temperatures delayed budbreak by two weeks, insuring vines would be safe from early spring frosts. The late start, in concert with moderate temperatures throughout the growing season, allowed grapes to mature slowly while keeping sugars in check. The milder, balanced weather patterns revealed the most evenly ripened vintages of recent memory, with a tremendous potential of cellaring due to ample acidity and tannin structure. While Mother Nature delivered a unicorn in terms of quality, the 2023 harvest season was anything but easy. The steady hands and experience of the cellar crew were essential to navigate such a challenging Harvest labyrinth.

WINEMAKING

PV365's Sauvignon Blanc was harvested from Wildwood Vineyard's mature vines and whole cluster-pressed, with primary fermentation taking place in stainless steel tank. The subsequent aging process took place in a combination of tanks and neutral oak barrels to add a touch of richness to the flavor profile. Patrick's consistent goal of accentuating the vineyard's vibrant, complex fruit was once again achieved in the '23 Sauvignon Blanc.

TASTING NOTES

Opening with aromatic notes of lime zest, orange peel, and wet stone, this '23 white wine is yet another example of Sauvignon Blanc's potential for great complexity. As it aerates in the glass, a range of flavors, from passionfruit, nectarine, and green apple, begins to emerge. The citrus component of its core aroma and flavor is particularly apparent in this vintage: there's a lightness and crispness to the wine, along with an elegant balance of ripe fruit and firm acidity through its long, concentrated finish.

SPECIFICS

WINE:	2023 Sauvignon Blanc
VINEYARD:	Wildwood
AVA:	Sonoma Valley
HARVESTED:	8/25/2023
BRIX @ HARVEST:	23.1 °
AGING:	Six months in stainless steel and neutral French oak barrels
BLEND:	97.5% Sauvignon Blanc and 2.5% Semillon
PH:	3.2
TA:	7.2g/L
ALC:	13.5%
AROMAS:	Lime Zest, orange peel, wet stone
FLAVORS:	Passionfruit, nectarine, green apple
PROFILE:	Crisp, light, refreshing, purposeful with balanced acidity and ripe fruit flavors