

BARNETT VINEYARDS
Spring Mountain District
NAPA VALLEY

Sauvignon Blanc
Andrews Vineyard
Dry Creek
2024

Harvest Date: September 9th, 2024
Grape Source: Andrews Vineyard, Dry Creek
Blend: 100% Sauvignon Blanc
Aging: Stainless steel fermented and aged
Alcohol: 13.8%
Total Production: 675 cases
Release Date: March 2025

Vintage Notes: 2024 started off well with a large amount of rainfall in the first part of the year. The rain we received was sufficient to keep us out of drought status. However, as we progressed into late Spring and early Summer we set record heat levels. Temperatures went back to normal late summer. Fortunately, our Sauvignon Blanc grows in Dry Creek, which is typically cooler than Napa. The average yields this year along with the heat did accelerate ripeness, leading to a bright fruit driven style of Sauvignon Blanc.

Winemaking Notes: We whole cluster pressed, settled, racked and stainless steel fermented the juice. Again, we placed all sections of the fruit together to ferment in one tank. After fermentation we racked the wine off the lees to another tank where the wine was held under argon and kept cool for months. We bottled with a screw cap for the second time ever. Using a screw cap is perfect for wines where you want to retain the bright aromatics and that are meant to be drunk in their youth.

Tasting Notes: The aromatics of the 2024 Sauvignon Blanc jump out of the bottle upon opening. Bright and lifted there is an interesting combination of quince, honeydew melon and white pepper. There are also layers of tropical and floral notes. Lush for a Sauvignon Blanc there is spring rain freshness with more tropical notes of guava and kiwi. The acidity is present but not overbearing. Ripe citrus continues on the long finish. To get the full expression of this wine it should be served chilled, not cold, and consumed in its youth.