

DETAILS

BY

S I N E G A L

SAUVIGNON BLANC NORTH COAST 2023

Cepage: 100% Sauvignon Blanc

Appellation: North Coast

Cases Produced: 5,000

Vineyard: Wildwood Vineyards, 450—1,200 ft elevation

Soil: Red Clay Loam. 2-15% Slopes

Clone: 1

Vineyard Planted: Late 1800's

Harvest Date: August 23

Fermentation: Stainless Steel Tanks

Oak: Whole Cluster Pressed - 100% Stainless Steel Tanks

ABV: 14.1%

Winemaker: Nick Moraida

Tasting Notes

The 2023 Details Sauvignon Blanc shines with vibrant freshness and precision. The nose opens with a bright medley of citrus and grapefruit, layered with tropical undertones. On the palate, it strikes a beautiful balance between minerality and ripe fruit, delivering a plush, textured mouthfeel. The finish is crisp and citrus-driven, with a soft, creamy edge that adds depth and a lingering note of tropical fruits.

Vintage Notes

The mild growing season gave us the luxury of time, allowing the fruit to develop incredible purity while preserving its signature freshness. There's a vibrancy to this wine—layers of citrus and stone fruit intertwined with a refined minerality—that makes it one of our most expressive Sauvignon Blancs yet.

