



Technical Sheet 2024 Sauvignon Blanc Yorkville Highlands



Harvest Notes

2024 was not a drought year but it exhibited characters typically found in one. The year started with significant rainfall which made for a late start as the vines need to warm up to awaken. Two weeks behind had growers nervous and then a significant heat event in early July provided its own concerns of possible sunburn and canopy damage. This is one of the few times two wrongs made a perfect. The heat stopped the canopy growth at an ideal height without causing any damage to the fruit. In fact, it hastened harvest by reducing berry sizing leading to a smaller more intensely flavored crop (just like in a drought year). The early harvest was warmly welcomed after such a late harvest in 2023 and the fruit looked exciting coming into the winery.

Tasting Notes

This wine feels like it was made for Thai food with tropical notes of pineapple, guava, with hints of passionfruit, sandalwood, and lemongrass. The pronounced acidity makes it immediately refreshing, while four months in neutral French oak barrels have softened the palate. Although it has no sugar, you can't help thinking it is like nibbling on a tropical macaroon.

Winemaking Notes

The grapes were harvested at daybreak, arriving at the winery very cold. They were destemmed and pressed immediately and let settle for five days at chilled temperatures. The Sauvignon Blanc was racked off lees and fermented moderately cold to retain fruity aromas. Half was fermented in used barrels and half in stainless. After settling and racking it spent four months in neutral oak. It was then filtered and bottled in time for a Spring release. It did not see its shadow, so we are expecting an awesome Spring.

Meyer Cellars 2024 Sauvignon Blanc Facts:

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| Harvest Date: | September 12th |
| Varietal: | 100% Sauvignon Blanc |
| Barrel Age: | 4 Months neutral French oak |
| Appellation: | Yorkville Highlands, Old Chatham Ranch Vineyard |
| Bottled: | February 5 th , 2025 |
| Bottle Size: | 750 ml |
| Production: | 242 cases |
| Alcohol: | 13.8% |
| Total Acidity: | 6.2g/L |
| pH:p | 3.43 |