

SAUVIGNON BLANC  
*Farfalla Vineyard*  
SONOMA VALLEY  
2023

VARIETY:  
100% SAUVIGNON  
BLANC

BOTTLED  
MARCH 5, 2024

SOIL TYPE:  
LOAM

ALCOHOL:  
13.5%

CASE  
PRODUCTION:  
179 CASES

VINEYARD:  
FARFALLA

AGING: 50% NEW OAK, 38% NATURAL OAK, 12% STAINLESS STEEL

Our third Sauvignon Blanc vintage from the stunning Farfalla Vineyard in Dry Creek Valley.

WINEMAKING NOTES: We did an early and late pick, fermented them separately in 50% new oak each and 10% Stainless Steel. Extra battonage (2-3 times/week) during fermentation and 1-2/week during elevage to help round out the cool vintage's mouthfeel.

TASTING NOTES: Slate, white flowers, lime zest, wet stone clarity and high toned spiciness. Palate is tensioned between oak sweetness and freshness of the year's cool season. Heavy salinity.



COMPONENT WINE CO.