

WINEMAKER'S NOTES



BOTTLED:
APRIL 15, 2024

LANCASTER ESTATE 2023 SAMANTHA'S SAUVIGNON BLANC

Production: 200 cases
Varietals: 100% Sauvignon Blanc

Titratable Acidity: 6.44 g/L
pH: 3.16
Alcohol: 14.5%

OUR THOUGHTS...

Grown 100% on our Alexander Valley estate, our Samantha's Sauvignon Blanc showcases the very best of the varietal and the AVA. On the nose, bright floral and melon aromas draw you in. The palate offers elegant and layered flavors of stone fruits and grapefruit. The pronounced, crisp acidity is balanced by a creaminess from the partial French oak aging, while a subtle mineral texture from the concrete egg aging lingers on the smooth finish.

VINTAGE AND ESTATE NOTES:

A wet winter and spring kept the vines dormant for a couple of weeks later than usual in 2023 which resulted in a later-than-usual harvest. The summer saw moderate heat with just a few days over 100 degrees. Cool mornings led to optimal ripening conditions.

COOPERAGE:

The 2023 Samantha's Sauvignon Blanc was fermented and aged for 6 months in a combination of stainless steel drums (34%), concrete egg (33%), and neutral French oak barrels (33%). The concrete egg method allows for constant circulation of the juice and imparts a minerality and texture to the wine. The wine was then bottled unfiltered in April 2024.

