



2024 Sauvignon Blanc

Source

Grapes sourced from Den Hoed Vineyard located in southwest Washington State in the Yakima Valley.

Winemaking

The grapes were hand-harvested, and fermentation temperatures were kept cool at approximately 12°C in stainless steel vessels. A slow fermentation process, lasting about three weeks, was carried out using a high-vigour yeast, fermenting the wine to dryness. The focus was on preserving the purity of fruit. The wine was filtered prior to bottling.

Tasting Notes

A new varietal in the SpearHead collection, this wine offers a vibrant and expressive profile. The nose reveals hints of gooseberry and passionfruit, with more pronounced notes of honeydew melon and Femminello lemon. The palate is citrus-driven, featuring flavors of grapefruit, lime, white peach, and a touch of salty sea breeze and fresh mint.

Pair with fresh oysters, Thai green papaya salad, fresh chevre or feta cheese.

550 cases produced.

Enjoy now or hold 2-3 years.

Brix	24 at Harvest
pH	3.24
TA	6.3 g/l
RS	2.05 g/l
Alc	14%
SKU	323522
UPC	696852189774