



**Technical Sheet
Yorkville Highlands
2023 Sauvignon Blanc**



Harvest Notes

2023 has a large chance of going down as one of the best vintages across the board in the last 20 years in the North Coast of California. This Sauvignon Blanc is a first glimpse of that vintage in the bottle, and it is startling. Our first wet winter in four years saturated the soils and put us two weeks behind right from the start. Although other wines were picked late in the season with the worry of rain, the Sauvignon Blanc was delayed just enough to pick as the days just started to cool and the fruit looked beautiful coming into the winery.

Tasting Notes

Immediately you are met with ripe tropical fruits of guava, pineapple, passionfruit, with a bit of grapefruit sneaking into the glass. Whispers of pepper, and on the palate cinnamon and sandalwood offer a subtle spice. Although the acid is present this vintage has a dense palate which can pair with anything from a plate of fruit to a heavy mushroom risotto. The smooth palate is a product of four months of age in neutral French oak barrels, which adds a bit more complexity and richness.

Winemaking Notes

The grapes were harvested at daybreak, arriving at the winery very cold. They were destemmed and pressed immediately and let settle for 5 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, the Sauvignon Blanc was combined with the Semillon (fermented the same way) and aged in barrel for another 4 months. It was then filtered and bottled in time for a spring release.

Meyer Cellars 2023 Sauvignon Blanc Facts:

Harvest Date	September 20th
Varietal	100% Sauvignon Blanc
Barrel Age	4 Months Neutral French Oak
Appellation	Yorkville Highlands, Old Chatham Ranch Vineyard
Bottled	February 7 th , 2023
Bottle Size	750 ml
Production	188 cases
Alcohol	13.8%
Total Acidity	5.8/L
pH	3.41