



# 2023 Sauvignon Blanc Pigasus Vineyard, Sonoma Mountain

## Vineyard Details

<b>Vineyard</b>	Pigasus
<b>Planted</b>	2011
<b>Elevation</b>	815 Feet
<b>Clone</b>	1
<b>Soil</b>	Sandy Loam, Clay Loam, and Volcanic Rocks
<b>Harvest</b>	October 12 <sup>th</sup>

## Winemaking Details

<b>Barrel Aging</b>	10 Months in French oak barrels – 33% New
<b>pH</b>	3.15
<b>Alcohol</b>	13.2%
<b>Bottling</b>	July 19 <sup>th</sup> , 2024
<b>Production</b>	75 Cases
<b>Drinking Window</b>	2024 - 2039

## Growing Notes

At roughly 850 feet of elevation, the family-owned organically farmed Pigasus Vineyard is located in the Sonoma Mountain AVA. This vineyard's unique windswept landscape allows us to pick with wonderful balance and complexity while maintaining beautiful acidity. The name Pigasus is a nod to the novelist John Steinbeck, who often marked his personal letters with a stamp that bore the Latin phrase “Ad Astra Per Alia Porci” – or “to the stars on the wings of a pig.”

In 2023, we had a lot of rainfall and most of California came out of a long drought. There was plenty of snowpack in the mountains. We had a very cool spring with only a few warm spells in April and May. The weather during flowering was foggy and cool. The harvest came late with ample hang time on the vines, which gave us wines with great complexity and development.

## Tasting Notes

Our inaugural vintage of Sauvignon Blanc opens up with inviting aromas of lemongrass, apple blossom, and apricot followed by a touch of minerality and an essence of chamomile. On the palate, a savory minerality collide with golden kiwi and gooseberry with vibrant acidity peeking through. Lemon juice, grapefruit rind and wet rock, lift the wine leaving a lasting impression.

