

VARIETAL COLLECTION
Sauvignon Blanc

BY CALDWELL

2023

Vintage: Fifteenth
Composition: 100% Sauvignon Blanc
Clones: 317 and 376
Appellation: Coombsville, Napa Valley, CA
Vineyard: Caldwell Vineyard Estate, Established 1981
Vineyard Blocks: Caldwell 6 and 7
Yield: 3.0 Tons per Acre on Average
Average Vine Age: 12 Years
Grape Variety: See Composition Section
Rootstock: 101-14
Harvest Date: September 21 and 26, 2023

Vintage Summary: Coming off the undeniably intense and hot 2022 vintage, 2023 could not provide any more contrast. The plants woke up over a month later than average, and with the threat of another quadrennial El Niño, we were looking down the barrel of heavy rains in October. This meant we could have had the shortest growing season in recorded history – not good. However, climate change somehow worked in our favor this year and we only received a splash of rain in October and November. This provided us with an absolute gem of a vintage, as well as heavy work in the winery well into mid-December. Overall, we can say this growing season was mild, with very few peaks or valleys in temperature or moisture. Acidity, color, varietal character, and freshness were preserved and expressed amongst all varietals. A truly lucky and incredible year for growing and making wine.

Fermentation: French Oak Barrels
Yeast: Multiple
ML Bacteria: None
Wood Origin: French Oak
(Jupilles, Bercé, and Center of France)
Aging: 5 Months
New Oak Barrels: 33%
Fining: None
Filtering: Filtered
Alcohol: 13.5%
Bottling Date: March 4, 2024

Winemaker's Tasting Notes: The 2023 VCB Sauvignon Blanc from our special north-facing, amphitheater-shaped vineyard shows surprising consistency every year. On the nose it leads with more reductive fruit and mineral notes from the cooler vintage. Typical notes of lightly toasted sweet vanilla oak, Asian pear, and white nectarines eventually arrive with a little air in the glass. The attack resonates with layers of fresh Bosc pear and golden kiwi, and stands poised with typical Caldwell freshness and salinity. The slightly lower alcohol content brought laser beam focus. The finish lingers with a prickle of CO2 and fresh acid in sync with the 33% new French oak used for fermentation.

Cellaring: Now – 5 Years
Production: 150 Cases
Price: \$50 / 750ml

