

ALMACERRO

2023

ESTATE VINEYARD SAUVIGNON BLANC

BLEND	100% Sauvignon Blanc
ALCOHOL	13.8%
FERMENTATION	100% Neutral French Oak
HARVEST DATES	Sept 6th, 2023
OAK MATURATION	8 months in Neutral French Oak 4 months in Stainless Steel Tank
BOTTLED	Aug 29th, 2024

TASTING NOTES

The 2023 Sauvignon Blanc opens with a beautifully expressive bouquet, bursting with vibrant aromas of lemon pastilles, white nectarine, ripe peach, Kaffir lime leaf, gooseberry, lemon zest, and a hint of crushed capers.

On the palate, zippy, laser-focused acidity and a firm phenolic backbone add structure and gravitas, balancing the wine's exuberant character. Best savored during long golden springtime sunsets, when the air is fragrant with blooming flowers and the landscape teems with tender green growth — this wine offers a sensory celebration of the season's renewal and delight.

VINTAGE NOTES

The 2023 growing season at Almacerro was one of the longest on record, shaped by a cool, drawn-out progression that rewarded patience with exceptional quality. A very wet winter and a cool, lingering spring delayed budburst, setting the stage for a late but promising start. Thanks to abundant rainfall, reservoirs were full and soils were deeply saturated—ideal conditions as the vines eased into growth.

Throughout the summer, mild temperatures and frequent morning fog created a slow, steady ripening curve. June, July, and August brought moderate warmth and consistent sunshine, allowing for healthy canopy development and extended hang time. This gradual pace encouraged full phenolic ripeness, intense color development in red varietals, and excellent acid retention across the board.

With above-average yields, beautifully balanced fruit, and a harvest that stretched well into the fall, the 2023 vintage stands out as both distinctive and memorable—one that speaks to elegance, freshness, and complexity from start to finish.

