

FOPPIANO

VINEYARDS

RUSSIAN RIVER VALLEY

ESTATE

SAUVIGNON BLANC

v. 2023



VINEYARDS: Located just south of Healdsburg, Foppiano Vineyards sits on 160 acres in the world-renowned Russian River Valley. Cool morning fog and warm summer days create an ideal microclimate for balanced grape growing. The Foppiano family has been producing world class wine on this land since its purchase in 1896. Today, the vineyards are planted with Petite Sirah, Zinfandel, and Sauvignon Blanc on the warmer bench lands, and Pinot Noir and Chardonnay on the cooler land close to the Russian River.

WINEMAKING: The 2023 Estate Sauvignon Blanc is made up of a blend of our two old vine vineyard blocks. These vines are truly old vine – planted in 1970 and dry farmed. These are the only dry farmed Sauvignon Blanc of that age that we are aware of in Sonoma County. The fermentation in stainless steel tanks is kept cool - about 58 degrees. Keeping the fermentation cool and slow accentuates the aromatics of this varietal. 15% of this wine was barrel fermented. Blending the two styles of fermentation makes a more complex and balanced wine with more tropical fruit and extra creaminess to the finish.

TASTING NOTES: The vibrancy and freshness of this wine shows in its crisp light green color. The aromatics leap out of the glass, smelling distinctly of white peach, lime peel, and county fair caramel apples. On the palate, flavors of fresh pressed apple cider, Meyer lemon, a perfect kiwi, and mixed fresh herbs lead to a perfectly focused acidity. In the finish, the lingering softness from the barrel fermentation rests pleasantly on the tongue inviting another sip.

HARVEST DATES Sept 25, 2023

ALCOHOL 13.2%, **pH** 3.41 **RS** 0.87 g/L, **TA** 6.2 g/L

CELLARING Stainless Steel Tank fermented and aged on lees. Blended with barrel fermented wine from the same vineyard block and harvest date.

BOTTLED April 3, 2024

CASES PRODUCED 1274