



## 2023 CRU SAUVIGNON BLANC



**Harvest Dates:** September 9–September 27, 2023

**Barrel Age:** 11 months

**Cooperage:** 30% new French: Saury Immersion,  
Ermitage Steam Bent, Orion Neptune,  
Quintessance Opaline

**Bottling Date:** August 19, 2024

**Alcohol:** 14.1%

**Release Date:** March 1, 2025

**Cases Produced:** 237

**Retail Price:** \$45 ~ 750ml

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**THE VINEYARD** “Wine is made in the vineyard” serves as the philosophy for Keith Emerson, Director of Winemaking at Vineyard 29, and is the guiding principle behind our CRU wines. From site selection to crop yield to harvest planning, each farming decision is made with the final blend in mind. Keith’s deliberate and detail-oriented winemaking results in elegantly composed wines that depict the best of Napa Valley.

**THE VINTAGE** Napa Valley saw approximately 40” of rainfall over the winter of 2022/2023. The 2023 grape growing season began two weeks later than the five year average as a result of the cooler and wetter than average winter and early spring. The vines had an ample amount of water without being oversaturated, shoot growth was steady, flowering and fruit set were also two weeks later than usual, and veraison did not take place in most vineyards until mid-August. Growers and winemakers, at that time, knew that they were in for a long, late harvest. Patience was the name of the game for the 2023 vintage. Early ripening varieties such as Sauvignon Blanc were mostly picked in early to mid-September (as opposed to late August) and the Cabernet harvest lasted until November 10th, a record for Vineyard 29! Mother Nature was extremely generous in 2023 as the weather stayed moderate and the sun kept shining, thus allowing the vines to slowly ripen their clusters. The yields were bountiful and the wines are extremely dark in color (reds), full of aromatics, opulent, rich and juicy. There is amazing acid structure and fully developed tannins across the board for the red varieties. The whites are fresh and delicious as well. The 2023 vintage will go down as one of the greatest, most unique vintages in quite some time.

**THE WINE** The 2023 CRU Sauvignon Blanc opens with a brilliant bouquet of white floral and sage notes, complemented by aromas of Meyer lemon curd and white nectarine. On the palate, layers of tangerine rind add a zesty complexity, while the wine’s crunchy vibrancy and balanced acidity create a refreshing yet structured profile. Its silky texture provides a pleasing weight, harmonizing beautifully with subtle hints of toffee and vanilla. The mouthwatering finish lingers gracefully, leaving a lasting impression of freshness and finesse.