

# 2023 Spottswoode Sauvignon Blanc

### Wine.com, Wilfred Wong

95 POINTS

Spottswoode has been one of Napa Valley's stars with this grape variety. The 2023 Spottswoode Sauvignon Blanc is one of the winery's finest efforts. This wine is vibrant and energetic as it exhibits aromas and flavors of ripe lemons and limes. Its chalkiness and graphite pair well with grilled oysters. (May 2024)

### Wine Review Online, Rich Cook

94 POINTS

Another winner in a long line of California's best renditions of the variety. This is without fail so layered, complex and beautiful, showing virtually every aspect possible with the variety thanks to separate lots in stainless steel barrels and tanks, French oak, clay amphora, ceramic and concrete egg aging before blending. Expect lively melon, citrus, grass and stony minerality, with light hints of apple and lime zest. You simply can't go wrong with Spottswoode. Contains 7% Semillon. (July 2024)

### Wine Enthusiast, Elaine Chukan Brown

92 POINTS

Aromas of ripe tropical fruit and dried hay burst from the glass. Mouthwatering acidity carries flavors of passion fruit and pleasing pithiness into a long, crisp finish. Delicious. *Excellent; highly recommended*. (October 2024)

## Ken's Wine Guide, Ken Hoggins

92 POINTS

This pale straw-colored Sauvignon Blanc from Spottswoode opens with a fragrant pink grapefruit and green tea bouquet with hints of tomato leaf and jasmine. On the palate, this wine is medium bodied with integrated medium plus acidity. The mouthfeel is nicely balanced, smooth, well-built, and refined. The flavor profile is saline and gentle lemon-lime blend with notes of quince and tangy grapefruit. We also detected hints of stony minerality and a touch of green apple. The finish is dry, and its flavors and acidity fade away nicely. The Tasting Panel would enjoy this wine this summer on porch swing. With food, we would pair this Sauvignon Blanc with baked halibut or oysters on the half shell. (May 2024)

#### LocalProfile.com, Marlenys Guzmán Castaños

Crafted with meticulous attention at Spottswoode Estate and select family-owned vineyards, this limited-time offering showcases a wine celebrated globally as among the finest examples of its kind, described by wine writer Karen MacNeil as a "super sauvignon."

Fermented in a blend of French oak, stainless-steel barrels and artisanal vessels like clay amphorae and concrete cubes, this sauvignon blanc is a symphony of flavors recognized for its exquisite balance and vibrant character.

Wine enthusiasts and critics alike have lauded its extraordinary aromas and seamless integration, affirming it as a paragon of domestic sauvignon blanc. According to revered reviewers, Spottswoode has elevated this varietal to an art form, positioning its creation as a pinnacle among the world's best sauvignon blancs. (July 2024)









