

# SPOTTSWOODE

A Family Wine Estate



## Harvest 2024

### Spottswode Sauvignon Blanc

By Aron Weinkauf, Winemaker

FOR OVER 40 vintages, Spottswode has pioneered an elevated, complex, and texturally driven style of Sauvignon Blanc that is elegant and age-worthy. Embodying the same artistry and intention that define our Estate Cabernet Sauvignon, we ferment our Spottswode Sauvignon Blanc in a variety of vessels, including French oak barrels and puncheons, stainless steel barrels, a clay amphora, and ceramic and concrete cives. In addition to grapes from our own historic estate vineyard, we actively source fruit from organically farmed, family-owned vineyards, in keeping with our commitment to the environment and stewardship for future generations. Reflecting the quality of these vineyards and the character of an excellent vintage, our 2024 Spottswode Sauvignon Blanc is beautifully complex, with lovely freshness and energy, mouth-watering layers of citrus and stone fruit, and a graceful textural richness from the addition of Semillon and the use of multiple fermentation vessels.

The 2024 growing season began with moderate temperatures and welcome rains that saturated the soils, progressing to an early, but very good, budbreak in the first week of April. We did see some shatter but since we were expecting a robust crop and ample vegetative growth, the shatter posed little concern. In terms of canopy management and pruning, we applied a light touch, mowing only on an as-needed basis, which allowed the vines to focus their energy on shoot growth and length. With temperate weather in June, the vines progressed beautifully until a nearly two-week-long, pre-veraison heat event in July. While the unusual timing of the heat seemed to stop the grapes from sizing up as much as usual, balance was achieved as vegetative growth on the vines was slowed. After a fast veraison in the first week of August, we had an excellent fruit set, with yields slightly above average.

Temperatures returned to normal in the run-up to harvest and there were some surprises in the relative speed that the vineyards ripened, with some traditionally early ripening sites taking longer, and later sites ripening more quickly. The result was a very compact harvest spread over just two weeks. We picked our two Calistoga vineyards, Semillon from Tofanelli Vineyard and old-vine Sauvignon Blanc from Heitz Brothers, on August 20, followed the next day by Pelkan Vineyard in Knights

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Valley and Tolmasoff Vineyard in Dry Creek. After a brief pause, we made our first picks at the Murray and Farina vineyards on Sonoma Mountain on August 25, with another round of harvesting at both sites on August 30. We harvested Stagecoach Vineyard on August 27, our Spottswoode Estate on the 28th, and Sonoma Valley's Lasseter on the 29th, before concluding harvest by picking Attelas Vineyard on Atlas Peak on September 3 and Hyde Vineyards in Carneros on September 5.

Because we prize diversity, we were excited to see a beautiful spectrum of ripeness from the vineyards – some sites providing radiant freshness and energy, others contributing luxurious depth and richness. With such a wealth of options at the blending table, including beautiful lots of Sauvignon Blanc, Sauvignon Musqué, and Semillon, the resulting wine is an archetypal Spottswoode Sauvignon Blanc. Striking an effortless balance of aromatic complexity, sophisticated textural richness, and vibrant citrus, floral, and stone fruit flavors, with the underlying freshness we prize, the 2024 vintage promises many fascinating years of enjoyment ahead.

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