

2024 Texas High Plains Sauvignon Blanc

91% Sauvignon Blanc, 5% Viognier, 4% Chardonnay

This vintage of Sauvignon Blanc has notes of peach, ripe passionfruit and subtle hints of honeysuckle. The wine is refreshingly balanced with crisp acidity and a supple creamy texture. Our Sauvignon Blanc was made to go perfectly with many types of dishes.

Pairings:

- Asparagus risotto
- Crab or lobster
- Mozzarella di bufala

Vintage:

2024 was a harvest unlike any other. With relatively cool temperatures throughout the summer, vines across the state were able hang for a very long time, producing very ripe and developed fruit. What was particularly interesting about this vintage was the extraction and depth of richness in the wines that were produced. Temperatures started to heat up right around early August, which allowed grapes to ripen at the same time. This caused our harvest to be quite short but very full, with our last lot of fruit being trucked in on September 24th. The white wines and roses from this vintage are shown to be very aromatic and well concentrated. The red wines, which are rather young right now, are showing a deep complexity and richness that is very exciting to our production team.

Vineyards:

This blend is mainly from Six Harts Vineyard in Tokio, Texas farmed by Jet Wilmeth. The other components of the blend come from Reddy Vineyards in Brownfield, Texas and a small portion from Tallent Vineyards in Mason, TX.

Technical Details:

Aged for 5 months in 100% Neutral oak

Bottled January 27th, 2025; 889 cases produced.

13.5% ABV