BELLA GRACE

2024
Sauvignon Blanc

Vineyards

Our 2024 vintage combines two sourced vineyards: the Linsteadt Vineyards and Rancho Victoria vineyards in the Shenandoah Valley of Amador. The blocks from the Lindsteadt vineyards are an excellent combination of the old vine and younger vines, while Bella Grace receives the first choice among the blocks from the Rancho Victoria vineyards. The benefits of both vineyards speak through to the wine's final balance and help provide body, style, complexity, and friendliness across the palate without the limitations of a single vineyard profile.

Winemaking

Harvested at peak freshness, our 2024 Sauvignon Blanc was whole-cluster pressed to capture the purity of flavor. It then spent four months aging in stainless steel, preserving its crisp structure and bright varietal character. The result is a wine that reflects a pure expression of Sauvignon Blanc from the Sierra Foothills.

Tasting Notes

This 2024 Sauvignon Blanc greets you with an exuberant nose, where zesty lime and juicy kiwi dance alongside bright citrus and tropical fruit, inviting you to dive in. On the palate, it delivers a lush interplay of kiwi and lychee, underpinned by a subtle creaminess that softens its bright, zippy acidity, with hints of lime zest adding a crisp, refreshing edge. The finish is clean and invigorating, leaving a lingering citrus spark that begs for another sip. Pair this stunner with fresh seafood like grilled prawns or a zesty ceviche to highlight its citrusy vibrancy, or try it with a creamy goat cheese salad to complement its smooth texture. For a summery twist, match it with tropical fruit salsa over grilled chicken, letting the wine's kiwi and lychee notes shine.

Pairing Suggestions

Pairs beautifully with chicken, pork, fish, shellfish, and ceviche, as well as roasted asparagus, fresh bruschetta, and a wide range of cheeses.

Technical Data

pH: 3.29 | TA: 6.23 | ABV: 12.9%
Harvest Date: 8/14/2024 | Cases Produced: 2,200

Accolades

California State Fair: 93 Points