



**AVA**  
RUSSIAN RIVER VALLEY

**HARVEST DATE**  
09-30-2023

**FINISHED PH**  
3.23

**FINISHED TA**  
6.83

**ALCOHOL**  
14.1

**FERMENTATION PROGRAM**  
80% in Stainless Tank, 20% neutral  
bbl. Dry with no Malo/Lactic  
fermentation

**CASES PRODUCED**  
150



# Calstar Cellars

## 2023 Sauvignon Blanc

Russian River Valley, Sonoma County

### Appellation Profile

The 2023 vintage in the Russian River Valley was quite distinct from recent years, mainly due to the notably cooler conditions than previous growing seasons. A wet winter set the stage for vigorous vine growth and promising crop size, with the excellent canopy development in the vineyards providing optimal photosynthesis and protection for the developing grapes. The cool summer, particularly the unusually cool June, has led to delayed veraison, signaling a later harvest. This extended period of grape maturation under such conditions leads to a vintage of Sauvignon Blanc with exceptional aromatic development and a balanced acid structure, hallmarks of the region's capacity to produce world-class white wines.

### Winemaker's Notes

In the glass, this wine sparkles with a pale, straw-gold luminosity, inviting the first exploratory sniff and sip. The nose is greeted with an intricate bouquet of fresh-cut grass and morning dew on green apples, underscored by a zesty lime peel and a flinty minerality that speaks to the cool, fog-laden nights of the region.

Upon tasting, the wine unfolds in layers of complexity. The palate is treated to a crisp, vibrant entry of green pear and gooseberry, leading to a mid-palate filled with nuanced flavors of white peach, lemongrass, and a hint of jalapeño, adding a spicy contrast to the wine's bright fruit core. The cool growing season has bestowed this Sauvignon Blanc with a razor-sharp acidity, lending a mouthwatering freshness beautifully balanced by a subtle creaminess, a testament to the meticulous vineyard management and winemaking precision.

The finish is long and clean, leaving a lingering impression of wet stone and citrus zest, urging another sip. This vintage is poised for immediate enjoyment, promising to elevate any dining experience, especially when paired with fresh seafood, goat cheese salads, or herb-infused poultry dishes. Moreover, its structure and balance suggest an aging potential that could reveal deeper nuances of flavor and texture over the next few years.

The 2023 Russian River Valley Sauvignon Blanc reflects the unique climatic conditions of the vintage and celebrates the region's versatility and resilience, capturing the essence of its terroir with elegance and sophistication.

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