



# Calstar Cellars

## 2024 Sauvignon Blanc

Russian River Valley, Sonoma County

### Appellation Profile

The 2024 vintage in Sonoma County is hailed as one of the best in the past 50 years, and the Russian River Valley was no exception. A cool spring provided a slow, steady start to the growing season, followed by warm summer days that encouraged optimal ripening. As harvest approached, mild daytime temperatures and cool nights preserved acidity and enhanced fruit expression, resulting in remarkable freshness and balanced wines. With no rain threats disrupting the season, growers were able to pick at peak ripeness, ensuring an exceptional Sauvignon Blanc vintage defined by purity, intensity, and vibrancy.

### Winemaker's Notes

The 2024 Sauvignon Blanc shines in the glass with a pale, golden-straw hue, offering a preview of its brightness and depth. It is beautifully expressive on the nose, bursting with citrus zest, passion fruit, and white peach, alongside delicate floral notes of orange blossom. A touch of crushed wet stone and fresh-cut grass provides an elegant minerality, reflecting the growing season's cool nights and balanced conditions.

This wine is a seamless blend of energy and richness on the palate. Juicy Meyer lemon, ripe guava, and green pear create a layered, fruit-driven profile, while vibrant acidity brings focus and freshness. A subtle herbal note of lemongrass and a hint of saline minerality add complexity, leading to a crisp, lingering finish marked by grapefruit zest and a touch of honeysuckle.

This vintage captures the very best of Russian River Sauvignon Blanc—intensely aromatic, beautifully textured, and perfectly balanced between fruit, acidity, and minerality. Enjoy it now for its lively freshness, or cellar for the next few years as it continues to evolve in complexity. Pair with fresh oysters, goat cheese, grilled vegetables, or a light citrus-infused seafood dish for an unforgettable experience.

### AVA

RUSSIAN RIVER VALLEY

### HARVEST DATE

09-15-2024

### FINISHED PH

3.23

### FINISHED TA

6.83

### ALCOHOL

13.7

### FERMENTATION PROGRAM

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

### CASES PRODUCED

150

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