



## Sauvignon Blanc Willamette Valley, Oregon 2024

Our story began in 1971 when our parents, Susan Sokol and Bill Blosser, first planted vines in the now-famous Dundee Hills of Oregon's Willamette Valley. As second generation winегrowers, we are passionately committed to our family's legacy of creating world-class wines. Our wines are crafted sustainably with the environment at the forefront of our minds, that express the distinctive flavors of our hillside vineyards.

— Alex, Alison, & Nik Sokol Blosser  
Siblings and Second Generation Winegrowers



### VINTAGE HIGHLIGHTS

After a cool spring, the first notable heat came to Oregon in mid-to late June when the berries were in the early stage of development, followed by a weeklong heat wave in July. Fruit came in as usual with slightly small berries from the July heat. August brought slightly warmer than average temperatures followed by September, which was a roller coaster for temperatures with record breaking heat early and late in the month, sandwiching a very cool period in between. October continued a run of very nice conditions to end the 2024 vintage. Generally mild to warm temperatures and not much precipitation until late in October made for a vintage with little to no pressure to pick until the fruit was showing its best flavors and acidity.

#### HARVEST DATE

September 27TH &  
October 3rd

#### WINEMAKING

55% whole cluster pressed  
45% destemmed and left to  
soak on the skins for 48  
hours before pressing

Fermented separately, 75%  
in stainless steel, 25% in  
concrete egg

20 day long, cool ferment

#### AGING

4 months in stainless steel

#### APPELLATION

Willamette Valley, Oregon

#### SOIL

Bellpine (marine sedimentary)

#### VARIETAL

100% Sauvignon Blanc

#### BOTTLED

March 2025

#### PROPER CELLAR LIFESPAN

3-5 years

#### PRODUCTION

3,689 cases

#### ALCOHOL BY VOLUME

13.5%

#### SUGGESTED RETAIL

\$35

#### INGREDIENTS

Grapes, yeast, potassium,  
polyaspartate, SO2

#### 5-5OZ SERVINGS PER CONT.

Calories: 117

Carbohydrates: 2.5g

Fat: 0g

Protein: 0g

#### UPC

88473-93427

### WINE PROFILE

Floral and white peach aromatics intertwine with a palate of white peach, pommello, and a hint of grassiness, all leading to a balanced finish.

### SCORES

2023 vintage - 91 points James Suckling

### STORY

Our goal is to craft a rich Sauvignon Blanc in the New World tradition, with a bold palate and bright acidity. We source our fruit from vineyard sites around the Willamette Valley and use strictly concrete and stainless steel to allow the wine to develop complexity of flavor while still retain it's bright acidity.

