



2023
SAUVIGNON BLANC
ZAMIN VINEYARD
COOMBSVILLE - NAPA VALLEY

It's been said that what Sauvignon Blanc lacks in nuance it makes up for in flavor. After tasting our very first go with this grape, you may agree. The wine is pungent and pointed and packed with flavors.

Grapes for this bottling come from Coombsville, in the cool southeast corner of Napa Valley. They're grown organically on a tiny parcel that was grafted over from Cabernet Sauvignon. Clearly, someone thought enough of the grape's potential to sacrifice Napa's most valuable commodity: land that could be Cabernet.

On the nose, lemon-herb notes of verbena, orange blossom, celery, thyme and a flintiness that is a signature of the clone. The wine fairly vibrates in your mouth, veering between guava, papaya, kumquat and honeydew, until it pivots, mid-palate, to lime. The tartness that results is invigorating.

CLONES: *Clone 1*

HARVEST: *19 Sept. 2023, 22.5 Briv*

FERMENTATION: *Pressed to tank and settled overnight. Barrel fermented at low temperature with native yeast. No malolactic fermentation.*

INGREDIENTS: *Hand picked grapes, yeast nutrients, SO2. Nothing else added. Vegan friendly.*

AGING: *10 mos, 100% neutral oak.*

WINEMAKER: *Philippe Melka and Maayan Koschitzky / Atelier Melka*

5 BARRELS PRODUCED

