



# PELLEGRINI

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## 2023 SAUVIGNON BLANC

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### TASTING NOTES

A standout vintage, the 2023 Pellegrini Sauvignon Blanc leaps from the glass with aromas of kiwi, lime rind, orange blossom, and hints of black pepper. In the mouth, honeydew melon and passion fruit ring out from an underlying base of yuzu and gooseberry.

### WINEMAKING NOTES

Once harvested, grapes are gently pressed with a champagne-style press cycle to limit bitter phenolics releasing into the juice. The stainless portion was fermented at a warmer than usual 62 degrees, allowing for the fortification of tropical flavors. Barrels for this blend were selected to encourage long texture to balance the wine's strong acid, while also offering just a light wisp of smokiness to complement the fruit flavors. Two acacia barrels are employed in the blend, which lend tremendous texture, and a pleasant green character that compliments Sauvignon Blanc beautifully. Barrels are stirred every two weeks through December to encourage texture development.

### PAIRING IDEAS

Cantaloupe wrapped in Prosciutto.



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**AVA:** Russian River Valley | Sonoma Coast  
**VARIETAL:** 100% Sauvignon Blanc  
**AGING:** 18% barrel fermented in French Oak & Acacia, 78% stainless steel tank.

**HARVEST:** October 17, 2023  
**BOTTLED:** February 27, 2024  
**ALCOHOL:** 13.6%  
**TA:** 6.07 g/L  
**pH:** 3.24