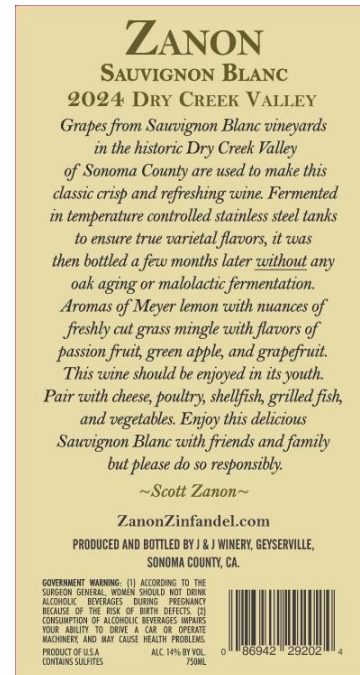
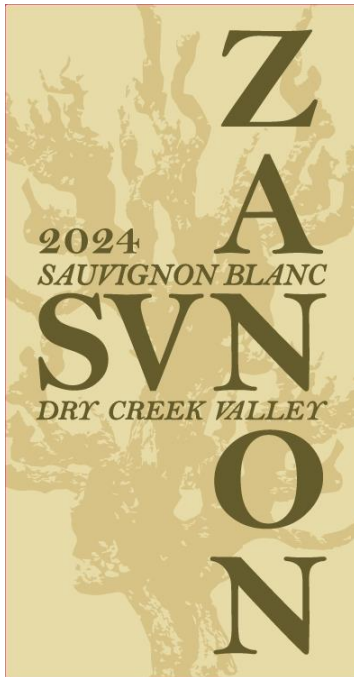


2024 Zanon Sauvignon Blanc

Dry Creek Valley



-Vineyard Sources-

The Sauvignon Blanc vineyards are located in the scenic and bucolic setting of the historic Dry Creek Valley. This pedigreed region has long been known for great Sauvignon Blanc. The vineyards unique combination of soil, sun, and fog help retain the clean flavors, luscious ripe fruit, and bracing acidity.

-Technical Information-

Appellation: Dry Creek Valley, Sonoma County, CA
Aging: None in oak; 4 months in stainless steel tanks
Alcohol: 13.5%

-Winemaking-

The 2024 growing season was pretty normal with spring rains and a warm growing conditions for the well-drained soils. Excellent weather conditions during harvest allowed the grapes to reach full ripeness with balanced acids. Harvest began the last week of August and lasted 9 days with exceptional quality.

The grapes exhibited superb rounded flavors, intense aromatics, and bright acids. Temperature controlled fermentation occurred in stainless steel tanks to ensure true varietal flavors. This wine was bottled a few months after harvest **without** any oak aging or malolactic fermentation to capture its purity and refreshing essence.

-Tasting Notes-

Zanon Sauvignon Blanc is made in the classic crisp and refreshing Dry Creek Valley style. Aromas of lemongrass, pineapple, and grapefruit with nuances of freshly cut grass mingle with flavors of citrus and tropical fruit. This 100% Sauvignon Blanc wine should be enjoyed upon release or within 1-2 years as no aging is required.

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