

2023 EISELE VINEYARD SAUVIGNON BLANC

WINEGROWING INFORMATION

Winter rainfall reached a record 800 mm by the end of January 2023. With low temperatures until February, we observed the latest budbreak since the beginning of our tenure. We introduced for the first time herds of sheep to nip and clip our cover crops, stimulating the regrowth and delaying the use of tractors that would damage and compact the soil still saturated with water. The overall precipitation for the season surpassed both 2017 and 2019 at Eisele. This encouraged us to transition back to no-till soil management on Sauvignon blocks to preempt the onset of mild water stress and trigger the stop of vegetative growth. Simultaneously, fresh spring temperatures impacted the fruit set, resulting in one of the lowest yields ever observed for our Sauvignon.

A mild summer led to balanced canopies, slow progression of veraison and delayed sugar accumulation. With near perfect conditions for aromatic precursors, followed with fresh nights and no excess of heat during ripening, we ended up with a wide range of expressions of Sauvignon from citrus to guava and nectarine showcasing an intensity rarely experienced at the pressing. The Sauvignons Blanc Musqué grown on volcanic ash soils were picked on August 28th and the later-ripening block adjacent to the winery came last on September 11th.

The wines were aged on their lees for 12 months, in a combination of stainless-steel eggs (28%), concrete eggs (8%), used oak (26%) and new oak (38%).

The Eisele Vineyard grapes are certified ‘Organic’ by CCOF and ‘Biodynamic’ by Demeter.

TASTING NOTES

At first the nose expresses subtle scents of fresh cut grass and hawthorn blossom. A gentle swirl unlocks notes of candied citrus, lemongrass, verbena, and ginger with a hint of white musk. The palate, in a perfect alignment with the nose, delivers aromas of fresh rose petals and pink grapefruit accompanied by an incredible unctuousness intertwined with a velvety honeycomb texture. This youthful sensation lingers with poached pear, vanilla and cinnamon and a quinine tonic finish that carries you away. Maturation in French and Austrian “demi muis” continues to enhance the purity of the Eisele Sauvignon Blanc and the expression of its terroir.

GRAPE SOURCE

74% Sauvignon Blanc Musqué
26% Sauvignon Blanc
Eisele Vineyard, Napa Valley
926 cases made
Release date: February 12, 2025