



ERSOL

SONOMA COUNTY 2024
SAUVIGNON BLANC

APPELLATION	CALIFORNIA <i>Sonoma County</i>
BARREL	100% STAINLESS STEEL
VARIETAL	100% SAUVIGNON BLANC

TASTING NOTES

The Ersol 2024 Sonoma County Sauvignon Blanc opens with aromas of stone fruit and lemon zest, complemented by subtle floral undertones. Sweet peach flavors and bright citrus notes on the mid-palate are balanced by refreshing acidity, leading to a clean, mineral-driven finish accented by hints of wet stone on a long, delicate finish.

VINEYARD NOTES

Within the larger Sonoma County appellation, Pelkan Vineyard, perched at higher elevations with volcanic soils, contributes notable minerality and structural depth. Dayton Vineyard, located in Alexander Valley, benefits from a warm climate and varied alluvial soils, ideal for producing ripe, fruit-forward wines with excellent structure. Morning fog from the nearby Russian River helps preserve acidity, ensuring freshness and balanced richness. Rounding out the blend, fruit from Mauritsen Vineyards thrives in well-drained gravelly soils and a balanced microclimate marked by warm days and cool, maritime-influenced nights. Together, these vineyards yield a fruit-driven, elegant, and expressive wine that is well-structured, featuring refined minerality on the finish, reflecting the unique terroir of each site.

HARVEST NOTES

In 2024, Sonoma County experienced a favorable growing season overall. Winter rains were followed by a cool spring and a warm summer, creating optimal conditions for an early, high-quality harvest. Heat spikes in late August and early September accelerated fruit ripening, while subsequent cooling periods helped maintain ideal balance and acidity. The extended growing conditions allowed us to pick the fruit at its optimal ripeness at the end of August resulting in above-average yields and a wine with intense fruit flavors, crisp acidity and exceptional color.

WINEMAKING NOTES

After settling for one day, the juice undergoes a controlled cold fermentation in stainless steel tanks, utilizing carefully selected yeasts specifically chosen to amplify aromatic complexity and maintain the wine's natural freshness. This fermentation method allows the wine to retain its vibrant, expressive fruit character and helps to bring forth nuanced layers of flavor. The result is a wine that elegantly showcases the unique terroir of each appellation.

PH: 3.35 TA: 5.8 g/L RS: 0.5 g/L ALC. 14.1%
