



2024 Rutherford Dust Sauvignon Blanc

Neal Vineyards, the certified organic Sauvignon Blanc label since 2007

A beautiful shade of soft lemon yellow and a tinge of lime green at its halo as poured into the glass. An elegant perfume of white peach, ruby grapefruit and honey dew melon intertwines with concentrated aromatics of sweet finger lime, zested tangerine peel and passionfruit. Subtle exotic spices follow with an overlay of citrus blossom and boxwood.

Fresh and fleshy, the wine is vibrant, and the palate is taut and poised but with a surprisingly dense mid palate showing some power taut and poised with a rich mid palate mimicking the aromatics. All-encompassing fresh Meyer lemon, complex flavor minerality and balanced acidity, the wine naturally structured with power from the vineyard, leading to a lively, graceful finish.

Enjoy in warm, summer weather with a good book, sunset and a dozen oysters. Pairs well raw to grilled fish options would suggest salmon, tuna and halibut over coals with mango salsa. Immediately gratifying but with potential to savor over the following few years.

100% Estate Grown in the Rutherford AVA

Certified Organic, Biodynamic® & Regenerative Organic® Farmed

Harvest Information:

Harvest Date: 8/26/2024

Aging:

Fermentation: In stainless steel tank, finishing in barrel.

Maturation: 4 months in all neutral French barrels

Technical Data:

Alcohol: 14.5%

Brix: 24.1 Brix

Bottled: February 16, 2025

Production: 244 cases/10 barrels

