

2023 HERITAGE SAUVIGNON BLANC | NAPA VALLEY

VINEYARD

The genesis of great wines begins with exceptional vineyards. Riedel Vineyard, nestled between Sugarloaf Mountain and Howell Mountain in Napa Valley, is a true labor of love. Planted in 2004 with cuttings from one of the most renowned Sauvignon Blanc rootstocks—whose lineage traces back to the esteemed Château d'Yquem and was first introduced to California by wine pioneer Charles Wetmore in the 1880s—this site carries a remarkable heritage. A decade later, using the same traditional trellising methods of the 19th century, we produced our first vintage of Sauvignon Blanc. Since then, the Heritage Block at Riedel Vineyard has continued to yield expressive, beautifully balanced Sauvignon Blanc year after year.

VINTAGE NOTES

In 2023, Napa Valley experienced one of its longest growing seasons in over a decade. Consistent, mild weather, healthy crop yields, and extended hang time resulted in an exceptional vintage marked by quality and balance. Winter and spring rains replenished reservoirs and soils, creating ideal conditions through bud break. Mild summer temperatures supported healthy canopy growth, while relatively cool conditions throughout the season allowed grapes to ripen slowly and develop complex flavors while retaining freshness. Harvest began around Labor Day weekend for white varieties and concluded in mid-November. The extended season provided ample time for flavor development, resulting in wines characterized by freshness, purity, and elegance.

WINEMAKING NOTES

Whole-cluster pressed and cold settled, the juice was fermented in temperature-controlled micro stainless-steel tanks until sugar conversion was half complete. The wine was then transferred to French oak barrels to complete fermentation and aged sur lie for 8 months. No malolactic fermentation was allowed, preserving freshness, purity, and varietal expression. The cooperage program incorporated barrels from various French forests and coopers, with approximately 20% new oak, adding texture and complexity while maintaining balance and elegance.

TASTING NOTES

This vibrant Sauvignon Blanc shows a lemon-green color with a chartreuse core. The nose offers medium+ intensity with expressive aromas of lychee, passionfruit, orange blossom, peach, and hints of vanilla and coriander. On the palate, it's silky and medium-bodied, with layered flavors of mango, jackfruit, pear, lime zest, and honey, accented by white pepper and cool spice. Medium to medium+ acidity brings freshness, while oak and alcohol are well balanced. The finish is long and lingering, leaving a clean impression of key lime and spice.

WINEMAKER: Rob Mondavi

WINEMAKING CONSULTANTS: Atelier Melka

BLEND: 100% Sauvignon Blanc

AGING: 8 months in French oak (20% new, 80% neutral)

ALCOHOL: 14.26%; **pH** 3.26; **TA:** 6.7



MICHAEL MONDAVI FAMILY