



ABOUT THE WINE: A wine that encompasses freshness from start to finish, the 2023 Olema Sauvignon Blanc presents an aromatic profile of lime zest, crushed rocks, and d'Anjou pear on the nose. The palate showcases vibrant tropical fruit notes such as guava, accompanied by bright citrus flavors and a pronounced minerality. The finish is characterized by a refreshing mouthwatering quality, leaving a lingering and enticing moisture on the palate.

2023 VINTAGE: The 2023 vintage in France's Loire Valley began with the promise of a robust crop at bud break followed by fast flowering during May's dry, sunny weather. September rains throughout the valley preceded harvest, a welcome sight after the dry summer. A long growing season with optimal rain timing resulted in vibrant, high-acidity Sauvignon Blanc with just the right balance of fruit.

RATINGS: 91pts – James Suckling "Floral and fruity, light-bodied and fresh with acidity. Citrus flowers, lemons, limes and a touch of grassy complexity. Great with lunch, oysters and pre-dinner."

ALCOHOL: 11.5%

BLEND: 100% Sauvignon Blanc

## SUGGESTED RETAIL PRICE: \$16

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