

# CLOISSONNÉ

## VARIETAL/APPELLATION

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Sauvignon Blanc, Sonoma Coast

## TASTING NOTES

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Aromas of orange blossom and fresh apple. The palate is crisp with stone fruit, pineapple and lemon peel. Bright and compelling.

## VINTAGE NOTES

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2023 was a warm and early-harvesting year for Sauvignon Blanc. Most of the fruit of this wine came from the middle reach of the Russian River. The coolness of the area allows us to pick

ripe fruit that still has great acidity. This wine is a special bottling that really showcases the region.

## PAIRING SUGGESTIONS

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Crisp and clean. This wine pairs well with a wide range of foods including shell fish, pasta with lemon sauces or can be enjoyed on its own.

## WINEMAKING NOTES

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- Fermented cool in small jacketed tanks
- Minimal malolactic conversion allowed
- Aged for 10 months in stainless steel and neutral oak
- Bottled: June 14, 2022

## CASES MADE

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257



[www.cloisonnewines.com](http://www.cloisonnewines.com)  
[info@cloisonnewines.com](mailto:info@cloisonnewines.com)