

2024 INGLENOOK SAUVIGNON BLANC

While Inglenook is perhaps best known for Cabernet Sauvignon, the lower portion of our Chateau Vineyard, known as Tank House, has proven to be an exceptional site for growing white grape varieties. The sandy clay loam soils in this area of the estate have excellent water-holding capacity and underlying gravel for drainage, critical features for the development of both Sauvignon Blanc and Semillon.

VINTAGE NOTES

Bud break for the 2024 vintage began right on time in early April, following a healthy spell of a few cool, rainy days. By mid-May, consistent sunshine supported a smooth and even bloom across the estate. Spring and summer unfolded in a classic rhythm: warm days balanced by cool nights. The hottest stretch arrived in late June and early July, but the vines stayed healthy thanks to refreshing nighttime temperatures. The rest of summer brought ideal weather—plenty of warmth without prolonged heat. August was especially notable as one of the coolest in the past decade, creating ideal conditions for developing the purity and freshness of our Sauvignon Blanc and Rhône varieties.

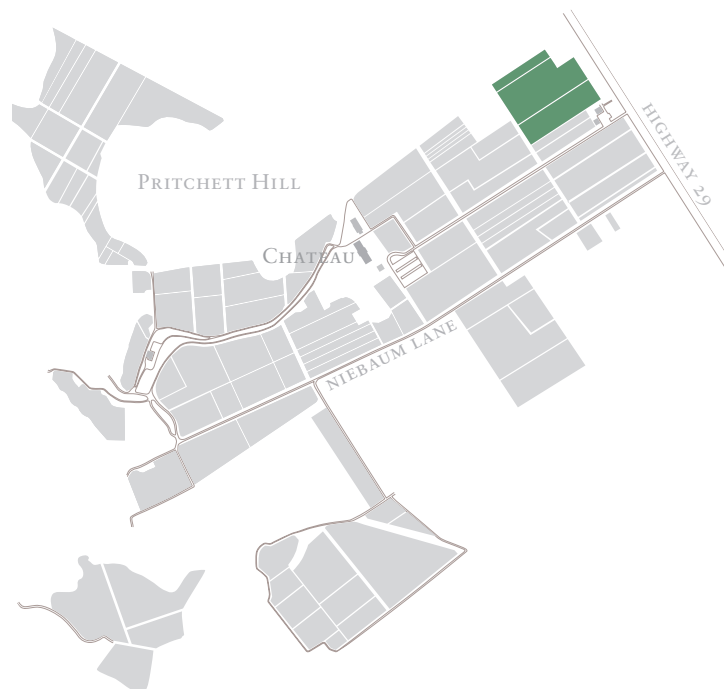
Ideal late-summer conditions allowed floral and citrus aromas to fully develop in the Sauvignon Blanc blend. Harvest began on August 12th with Sauvignon Blanc and concluded ten days later with the picking of Semillon.

WINEMAKER'S TASTING NOTES

The 2024 Inglenook Sauvignon Blanc has an aromatic profile of lemon curd and grapefruit pith, complemented by hints of pomelo. The palate is lively and bright, with a touch of meringue adding richness and depth. The wine's round mid-palate delivers a well-balanced structure and culminates with a crisp, refreshing, and lingering finish. You are left with final notes of citrus zest and light floral undertones.



Founded in 1879 by Gustave Niebaum, INGLENOOK remains the crown jewel of the Napa Valley under the stewardship of the Coppola family.



APPELLATION:
RUTHERFORD, NAPA VALLEY

BLEND:
86% SAUVIGNON BLANC
14% SEMILLON

VINEYARD:
CHATEAU

ALCOHOL:
13.0%

BARREL REGIME:
8 MONTHS AGING *SUR LIES*
40% NEW FRENCH OAK
20% NEUTRAL FRENCH OAK
40% STAINLESS STEEL

BOTTLED:
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