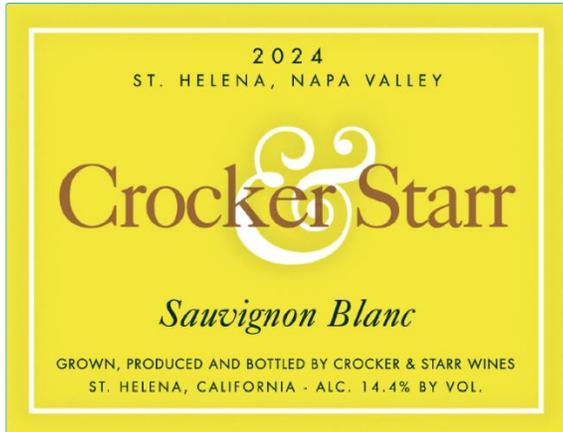




## 2024 ESTATE SAUVIGNON BLANC



**Appellation:** St. Helena, Crocker & Starr Estate 100%

**Composition:** 100% Sauvignon Blanc

**Fermentation:** 100% whole cluster pressed. Small vessel ferments in 52% Concrete Egg, 28% used French oak puncheons and barriques, and 21% Stainless-steel barrels. Aged 9 months in fermentation vessels.

**Harvest Dates:** August 22, 23, 24 & 26, 2024

**Bottled:** April 2025

**Case Production:** 948 cases

**Release Date:** May 2025

*Crocker & Starr 2024 Estate Sauvignon Blanc was conceived and planted over 28 years ago with soils and climates specifically chosen to grow the attributes so beloved in this grape. The result is a savory, mineral-driven wine with juicy guava, and citrus tones that will satisfy both the sophisticate and the hedonist.*

### 2024 Growing Season

The 2024 vintage may very well be the vintage of the decade. Abundant winter rains replenished the soils, laying the foundation for healthy vine growth. Though the 2024 growing season was one of the warmest on record in over 40 years, a fully developed canopy provided ample protection for the grapes, preserving their freshness and acid balance. The result: grapes with exceptional color, texture, and concentrated flavors. Layer upon layer of complexity defines this vintage, promising wines of remarkable elegance and longevity. We couldn't be more excited—stay tuned!

**Tasting Notes:** An attractive and vibrant yellow hue draws you in, leading to forward aromas of guava, lime, and mango—hovering on the edge of tropical. Fresh and juicy flavors of guava, white nectarine, and limon unfold into a long, textured finish with a touch of seashell minerality. Incredibly savory! Crocker & Starr is known for bringing wine lovers back to the Sauvignon Blanc table with this signature style. Our team is pairing this wine with fresh oysters, ceviche, and, of course, French fries. Enjoy!

*At the heart of Crocker & Starr is our Vineyard Experience: Touch the Vines...Taste the Wines Please join us at the estate on your next Napa sojourn!*