

BECKMEN VINEYARDS

2023 Sauvignon Blanc 100% Sauvignon Blanc *Certified Biodynamic* Santa Ynez Valley AVA

The grapes for this wine are sourced from Block 1 on Purisima Mountain Vineyard, which tends to ripen slower than most of the Sauvignon Blanc in the region. The added hang-time adds to the flavor and textural development of the finished wine while the limestone soils ensure great acidity. Incorporating skin contact prior to pressing brought another level of texture and roundness to the vintage; the wine is kept fresh by fermenting and aging in stainless steel, showcasing vibrant tropical and citrus fruit aromas and flavors.

The Vintage

Our decades plus long drought came to an end in 2023, a year of historic rainfall on our vineyards with over three feet of rainfall (our average is close to one foot). The rainfall brought cooler temperatures and a delay in bud break by around three weeks. The season remained cool to mild throughout the rest of the vintage with the sun finally breaking out in July. Harvest started about 2-3 weeks later than normal. It was a beautiful vintage harvested under ideal conditions at a very steady pace from the end of September through the beginning of November. Grape quality is extremely high. The combination of ripeness, balance and structure has yielded long lasting wines with immediate appeal.

Technical Notes

Purisima Mountain Vineyard
Harvested: September 20 – 29
Alcohol: 13.5%
Case Production: 1,400

Winemaking

Grapes were crushed and saw ~6 hours of skin contact before being pressed
Cold settled for two days
Stainless steel fermented for 30 days
Four months aging in 100% stainless steel
Fined, sterile filtered, and bottled in February 2024

Sales

Released: March 2024
Drinking Window: 2024 – 2029
SRP: \$30
UPC Code: 71368499200

