

BECKMEN VINEYARDS

2024 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

2024 was a very wet year with 30+ inches of rain on the vineyards, which is 2.5 times the average. Spring was also wetter and cooler than normal with bud break delayed by a couple of weeks. The cool weather in the early part of the season quickly warmed up and the grapes grew and developed fast, catching up on the delayed start and moving slightly ahead of average. Crop size was very small due to lower than normal cluster counts and cooler spring weather during flowering. The smaller crop, combined with the heat, also contributed to the vines catching up during the early part of the summer.

The 2024 harvest season started fast and furious with a big heat event beginning at the end of August and lasting through the first week of September. The heat spike was perfect for the white varietals; all were harvested in the first half of September. The 2024 wines are fruit forward with lush textures and very fine tannins and should be drinking great upon release.

Technical Notes

Purisima Mountain Vineyard
Harvested: September 6 – 12, 2024
Alcohol: 13.5%
Case Production: 1,385

Winemaking

Cold settled for two days
Stainless steel fermented for 30 days
Five months aging in 95% stainless steel, 5% amphora
Fined, sterile filtered, and bottled in February 2025

Sales

Released: May 2025
Drinking Window: 2025 – 2030
SRP: \$31
UPC Code: 713684992003

