



subterra

2024

SAUVIGNON BLANC

CALIFORNIA

TASTING NOTES

Vibrant, aromatic, and refreshing, this California Sauvignon Blanc opens with bright scents of green honeydew melon, lemon zest, lime, and delicate sweet flowers. On the palate, crisp citrus flavors carry through, supported by tart, mouthwatering acidity and subtle hints of fresh green herbs. The finish begins at the front of the palate and builds outward, leaving a clean, palate-cleansing impression.

WINEMAKER NOTES

The 2024 vintage delivered ideal conditions for Sauvignon Blanc across California, with a temperate growing season that preserved natural acidity and encouraged slow, even ripening. Moderate summer temperatures and cool coastal influences allowed the fruit to develop concentrated aromatics without excessive sugar accumulation. The result is a Sauvignon Blanc that showcases purity, balance, and exceptional vibrancy.

FOOD PAIRINGS

This bright and lively Sauvignon Blanc pairs beautifully with fresh goat cheese, citrus-herb grilled shrimp, shaved fennel and arugula salad, summer vegetable risotto, or sushi with yuzu.

VARIETAL

Sauvignon Blanc

APPELLATION

California

ANALYSIS

pH 3.33
TA 5.56 g/L
ABV 11.3%

UPC

8 10034 60079 0

SRP

\$17



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