

· ARBORUM ·

N A P A V A L L E Y



2024 Proprietary White

Napa Valley

As a growing season, 2024 hit the bullseye. A beautiful, verdant spring followed by a long California summer, with very few surprises, laid the foundation for an ideal harvest. The fruit was hand-picked at night to maximize freshness, and arrived at the winery with near-perfect ripeness, loaded with energy and aromatic purity.

Whole-cluster pressed and fermented in neutral and new French oak barrels (a small percentage are new), the juice is fermented cold to capture the nuance and detail of the aromas. Sauvignon Blanc, Sauvignon Musqué, and Semillon from the cooler southern end of the Napa Valley combine to form a unique expression of this special growing region. To maintain the mouth-watering acidity inherent in the fruit, we prevent malolactic fermentation. Extended aging on the lees adds to the midpalate texture and reveals layers of complexity and interest.

This vintage's overt freshness on the nose carries through to the palate, then the wine expands and broadens. The sensation has the wine moving in all directions.

ANDY ERICKSON

Winemaker

The 2024 Arborum Proprietary White wine is immediately expressive in the glass, with aromas of kaffir lime, passion fruit, and honey alongside almost-hidden notes of vanilla bean and flint. This is a wine that will certainly please a discerning crowd now—in its youth—and continue to unfold for years to come in the bottle.

BLEND: SAUVIGNON BLANC 56% SAUVIGNON MUSQUÉ 22% SEMILLON 22%

FERMENTED IN NEUTRAL & NEW FRENCH OAK

AGED 17 MONTHS IN BARREL 104 CASES PRODUCED