TURNBULL

2023 SAUVIGNON BLANC



"ONE OF MY FAVORITE WINES TO CRAFT (AND TO ENJOY), OUR CLASSIC SAUVIGNON BLANC IS NERVOUS ENOUGH TO BE INTERESTING, CRISP ENOUGH TO QUENCH, AND DELICIOUS ENOUGH TO THRILL. THE CRISP AROMAS AND FRESH FLAVORS ARE ENDLESSLY ENTICING." - PETER HEITZ, WINEMAKER

OUR STORY

Turnbull is rooted in the culture and history of the Napa Valley, making wines of exceptional quality in Oakville since 1979. Our wines are crafted with integrity and without compromise, resulting in a portfolio of wines defined by its consistency of balance, structure, and depth.

WINEMAKING

As more Napa Valley wineries replant their vineyards to the much more profitable Cabernet Sauvignon, great Sauvignon Blanc has become rarer and rarer in the valley. This is why we have been planting more of our own Sauvignon Blanc, and why our future bottlings will be designated North Coast until the 2027 vintage when our new vines come online. As always, our 2023 vintage was made with thoughtful intention, including whole cluster pressing, cold fermentation, and racking to a variety of vessels, including stainless steel, concrete, clay amphorae, and seasoned French oak barrels.

VINEYARDS

While our North Coast Sauvignon Blanc will continue to be crafted around a core of estate fruit from our Home Ranch and Fortuna vineyards, during this period of replanting it will also include grapes from a spectacular high-elevation site in the North Coast AVA that our winemaker, Peter Heitz, sought out. Located at 1,600 feet on a high plateau and featuring shallow, rocky soils, this extremely cool, low-yielding vineyard produces beautifully complex Sauvignon Blanc.

VINTAGE NOTES

Napa Valley experienced its lengthiest growing season in over a decade, and the resulting wines embody the timeless adage: "slow and steady wins the race." Winter and spring showers laid the groundwork for an optimal bud break, followed by consistent, mild weather throughout the long growing season. Abundant sunshine and extended hang time allowed for slow ripening and a bountiful crop. Our 2023 Vintage wines showcase unparalleled freshness, purity, and elegance, boasting layers of complexity as perfectly developed tannins provide a sturdy backbone, ensuring their resilience and ability to age gracefully.

TASTING NOTE

Meyer lemons, guava, juicy yellow pineapple, and Kaffir limes captivate the nose. The soft entry on the palate gives way to bursting flavor and perfectly balanced, crisp acidity. Delicate white stone fruit blossoms and mineral undertones add depth and complexity through the delightfully refreshing and quenching finish, beckoning the next sip.

APPELLATION North Coast, California

ALCOHOL 13.0% by volume

VARIETAL BREAKDOWN 100% Sauvignon Blanc