MARK HEROLD WINES



TASTING NOTES

The 2023 Sauvignon Blanc opens with a captivating bouquet of lively and layered aromatics, offering up green mangoes, crisp pears, melon, guava and apricot. Delicate aromas of tangerines, almond milk, and crushed rocks add complexity and depth to the aromatic profile.

On the palate, this Sauvignon Blanc delivers intense and vibrant expressions of stone fruit and tropical flavors. The wine's sparkling acidity refreshes and provides framing for the abundance of fruit flavors. Drink this wine now or within the next few years—a perfect companion for warm afternoons and light, summery dishes!

VINTAGE NOTES

The 2023 vintage started out as a late harvest and has become known as one of the most celebrated, exceptional vintages in years. Plentiful winter rains revitalized the soils and encouraged healthy canopies while cooler temperatures across California in spring and summer allowed grapes to develop gradually, enjoying extra ripening time. So far, we have seen this vintage produce wines with beautiful flavors, vibrant acidity and remarkable balance.

APPELLATION SONOMA VALLEY

VINEYARD UBOLDI VINEYARD

VARIETAL SAUVIGNON BLANC

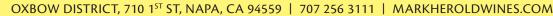
AGING 6 MONTHS, CONCRETE EGG **ALCOHOL** 13.4%

PRODUCTION 180 CASES

RELEASE DATE MARCH 2024

SUGGESTED RETAIL PRICE \$45





SAUVIGNON BLANC SONOMA VALLEY UBOLDI VINEYARD

2023 Mark Herold Wines