

MARK HEROLD WINES

2024 HEROLD SAUVIGNON BLANC

SONOMA VALLEY

TASTING NOTES

2024 Herold Sauvignon Blanc is produced using a blend of Sauvignon Blanc and Sauvignon Musque grapes from the Uboldi vineyard near Kenwood in Sonoma. Grapes were whole cluster pressed and fermented in concrete, egg shaped fermenters. The result is a wine that is delicately layered with dizzying aromatics of Fuji apple, chamomile flowers, Bosch pear, stone fruits, flint stone, and wild flower honey. Subtle notes of kiwi fruit, tangerines, marzipan, and strawberries elevate this wine to other dimensions. Flavors are explosive, giving up cascades of pineapple, guava and rock minerals. The acidity is crisp, clean and fresh, bringing lift to the fruit. Unbelievably balanced with incredible mouthfeel, this wine is delicious to the end, finishing long and echoing.

VINTAGE NOTES

The magic of the 2024 vintage was the weather: a cool spring followed by a slow and steady increase in temperature, leading to a long and consistent period of hot weather. As harvest approached, mild daytime temperatures and cool nights arrived enabling the grapes to maintain high acids and achieve outstanding quality. Overall, this harvest season exhibited nearly-perfect weather patterns and little-to-no pressure to pick until the flavor and acidity of the fruit was at its best.



APPELLATION

Sonoma Valley

ALCOHOL

13.4%

VINEYARD

Uboldi Vineyard

PRODUCTION

260 cases

VARIETAL

Sauvignon Blanc

RELEASE DATE

July 2025

AGING

6 months, concrete egg

SUGGESTED RETAIL PRICE

\$45

