

GEYSER PEAK SAUVIGNON BLANC 2024

California



TASTING NOTES: The Geysler Peak Sauvignon Blanc is pale straw in color with green hues. Flavors and aromas of citron, guava, grapefruit and lemongrass make this a bright and juicy wine that pairs well with fish tacos and southeast Asian cuisine.

VITICULTURE: The grapes for this vintage have been sourced from multiple California vineyards, as Sauvignon Blanc grows exceptionally well in many types of climates and soils. By sourcing from a blend of cooler and warmer climates, a balance of acidity and bright fruit were achieved.

VINIFICATION: The grapes were picked at night, followed by a 28-day tank fermentation in stainless steel.

INTERESTING FACT: Geysler Peak was named for the tremendous view of Geysler Peak Mountain directly outside the original winery's window.

FAMILY: Geysler Peak Winery has a long and storied history. Founded in 1880, it became the 29th bonded winery in California. The brand has seen a storied past of over 140 years, founded by a local family, changing hands multiple times including management by corporate interests. Today, Geysler Peak has proudly returned to its roots as a family-owned-and-operated business, sourcing fruit from famed winegrowing regions of California. The essence of California terroir can be tasted throughout the range of Sauvignon Blanc, Chardonnay and Cabernet Sauvignon. The motto, "Reach for the Peak," was coined to refer to seeking the utmost quality in wine. It's inarguable that it has.

Derek Irwin, the winemaker for Atlas Peak, is committed to carrying on the traditions that have anchored it as one of Napa's leading wineries, while also securing sourcing from esteemed long-term grower partners. Derek started his wine career in 1994 after graduating from UC Davis and is now an experienced winemaker with a rich history of working with wineries across multiple California wine regions.

PRODUCER: Geysler Peak

REGION: California, USA

GRAPE(S): 97.5% Sauvignon Blanc, 2.5% Viognier

SKU: GPSB247

ALCOHOL: 12%

TOTAL ACIDITY: 7.3 G/L

RESIDUAL SUGAR: 2.8 G/L

pH: 3.36