

AVIARY

VINEYARDS

2024

Sauvignon Blanc

COMPOSITION

100% Sauvignon Blanc

APPELLATION

North Coast AVA, California

ALCOHOL

13.2% by Volume

TASTING NOTES

Aviary Vineyards' 2024 Sauvignon Blanc is a bright, expressive wine that captures the essence of the North Coast's coastal influence and diverse terroir.

On the nose, it opens with vivid aromatics of lime zest, grapefruit, and green apple, accented by subtle notes of white peach and fresh-cut grass. Hints of jasmine and wet stone add dimension and lift. The palate is crisp and lively, with refreshing acidity and a clean, mineral finish. Citrus-driven flavors of Meyer lemon and key lime are layered with tropical undertones of guava and passion fruit, delivering both finesse and a mouthwatering appeal.

This Sauvignon Blanc strikes a perfect balance between fruit intensity and elegance, with a textured mid-palate that makes it versatile and food-friendly.

WINEMAKING

Stainless steel fermentation to preserve freshness and varietal purity. Aged briefly on fine lees for enhanced mouthfeel.

The 2024 growing season in California's North Coast AVA was marked by near-ideal conditions, yielding wines of exceptional balance and aromatic complexity. A cooler-than-average spring extended the flowering period, allowing for excellent fruit set. Summer brought moderate temperatures with few heat spikes, preserving natural acidity while promoting slow, even ripening. Minimal rain during harvest allowed for precise picking decisions, ensuring optimal flavor development in the grapes. The result is a vintage that highlights the varietal's vibrancy, clarity, and nuanced expression of place.

FOOD & WINE PAIRINGS

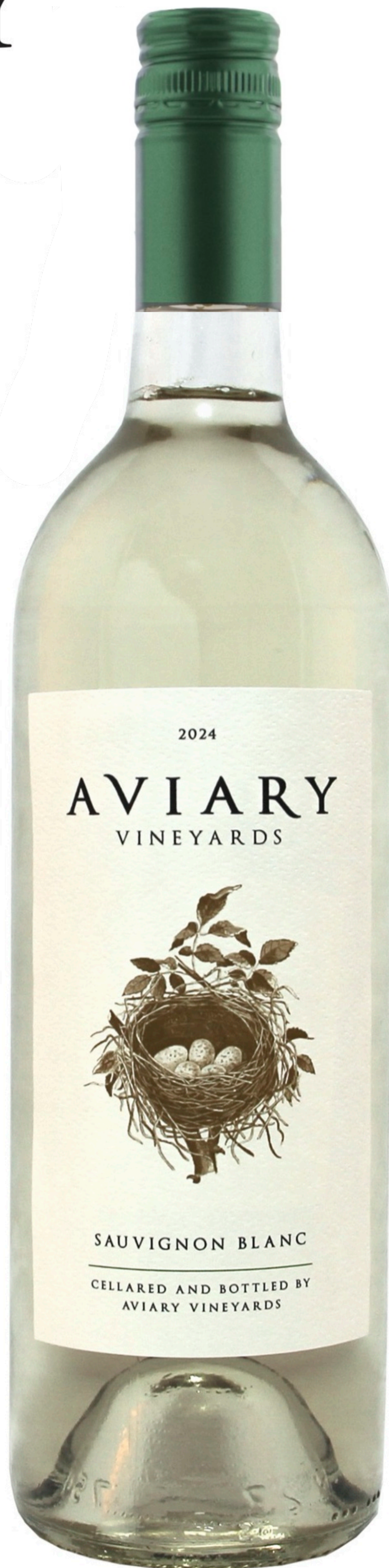
Serve chilled at 45–50°F for best enjoyment. The zesty freshness and herbal nuances of this wine make it a natural match for a variety of dishes:

Seafood: Oysters on the half shell, grilled shrimp with chimichurri, or seared scallops with citrus beurre blanc.

Cheese & Salads: Goat cheese tart, herbed chèvre, or arugula salad with fennel and lemon vinaigrette.

Asian Cuisine: Thai green curry, sushi rolls with yuzu ponzu, or Vietnamese spring rolls.

Vegetarian: Grilled vegetables, avocado toast with chili flakes, or a quinoa bowl with cucumber, mint, and tahini dressing.



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