



2024 Sauvignon Blanc Pigatus Vineyard, Sonoma Mountain

Vineyard Details

Vineyard	Pigatus
Planted	2011
Elevation	815 Feet
Clone	1
Soil	Sandy Loam, Clay Loam, and Volcanic Rocks
Harvest	August 31 st

Winemaking Details

Barrel Aging	10 Months in French oak barrels - 33% new
pH	3.16
Alcohol	12.9%
Bottling	August 11, 2025
Production	75 Cases
Drinking Window	2025 - 2035

Growing Notes

At roughly 850 feet of elevation, the family-owned, organically farmed Pigatus Vineyard is located in the Sonoma Mountain AVA. This vineyard's unique windswept landscape allows us to pick with wonderful balance and complexity while maintaining beautiful acidity. The name Pigatus is a nod to John Steinbeck, who often marked his personal letters with a stamp that bore the Latin phrase "Ad Astra Per Alia Porci" – or "to the stars on the wings of a pig."

The 2024 season started with budbreak in early March. We had some big storms in January and many rainy days in February. Flowering started on the early side and was finished by early June. Warm July days pushed the grapes through veraison quickly. Harvest kicked off on August 31st with our Sauvignon Blanc and we finished with our Chardonnay from Charles Heintz Vineyard on October 1st. The weather allowed us to be selective with our harvest dates. We were able to pick at a time with optimal flavor development and balance. The 2024 vintage was outstanding and we look forward to sharing these lovely wines with you.

Tasting Notes

This Sauvignon Blanc opens with pear blossom and white peach, followed by a touch of just ripe kiwi, lime zest, and wet rock. On the palate, bright Meyer lemon and honeydew intertwine with white nectarine and grapefruit, creating a well-balanced yet textured wine.

