

2024 SAUVIGNON BLANC
NAPA VALLEY



APPELLATION:	Napa Valley
COMPOSITION:	88% Sauvignon Blanc, 12% Sémillon
AGING:	Stainless steel tanks, new & neutral French oak
ACID:	7.6 g/L
PH:	3.3
ALCOHOL:	14%
HARVESTED:	August 23 – September 3, 2024
BOTTLED:	March 26, 2025
WINEMAKER'S TASTING NOTES	Fresh aromas of Meyer lemon, white nectarine, and citrus blossom leap from the glass in this vibrant yet complex Sauvignon Blanc. Bright acidity and crisp minerality frame the palate with lingering flavors of guava, grapefruit, lemon zest, and baked apples.
HARVEST	The 2024 growing season began with a cool spring and unusually heavy rain in May, leading to strong, healthy canopies. A mid-summer heatwave accelerated ripening, helping to concentrate flavors and thicken grape skins. Cooler temperatures returned towards the end of summer, ideal for color and flavor development. Harvest began in late August as temperatures rose again, then cooled significantly—allowing for extended hangtime and beautifully balanced fruit at optimal maturity.
OUR PHILOSOPHY	Founded in 1972, Clos du Val is a third-generation, family-owned winery in the heart of Napa Valley's Stags Leap District. With a focus on crafting fresh, elegant, and timeless Bordeaux-inspired wines, the core ethos of Clos du Val is the beauty of blended expressions.