



2024 JANNINE BOVET RESERVE SAUVIGNON BLANC

2024 VINTAGE ACCOLADES

93 Points, *JamesSuckling.com*

“Bright, fresh and tense...The palate is complex, saline and zesty, finishing with nerve and verve.” – *Ryan Montgomery*

ADDITIONAL ACCOLADES

| | | |
|--------------|------------------|-----------------|
| 2024 Vintage | 92 Points | Jeb Dunnuck |
| 2024 Vintage | 91 Points | Antonio Galloni |
| 2024 Vintage | 90 Points | Wine Spectator |
| 2023 Vintage | 92 Points | James Suckling |
| 2023 Vintage | 92 Points | Wine Spectator |
| 2022 Vintage | 91 Points | Wine Advocate |

TASTING NOTES

Bright and expressive, this Sauvignon Blanc opens with citrus blossom, jasmine, and ripe stone fruit. A core of mango and honeydew melon is lifted by crisp acidity and framed by flinty minerality. Subtle oak adds texture, a hint of brown sugar, and lengthens the creamy, elegant finish.

WINEMAKING NOTES

The Reserve Sauvignon Blanc is made in a ripe, rich, and forward style. The grapes are harvested when the tropical notes are at their peak. Fermentation occurs naturally in subtle, water-bent French oak barrels; increasing the perception of sweetness on the nose and adding layers of complexity. This bouquet-driven wine is kept on its lees but does not go through malolactic fermentation. While this elegant wine will provide easy enjoyment for all, the depth and complex nature found here will provide ample opportunity for the seasoned palate to contemplate the experience.

VINTAGE & VITICULTURE

2024 was a picture-perfect growing season with exceptional fruit set, balanced vines, and ideal ripening. While days were a bit hotter than usual during the summer months, nights cooled significantly, slowing vines to replenish and balance out ripening. Careful canopy management was key to ensuring we got dappled sunlight on the fruit without too much sun exposure on the hot days. The warmer weather helped us achieve maximum ripeness and concentration with deep color and flavors for our red wines while our white wines have our signature bright acidity mixed with loads of tropical aromas and flavors.

VARIETAL:

100% Sauvignon Blanc

APPELLATION:

Rutherford, California

WINEMAKERS:

Thomas Rivers Brown *Consulting*
Jeff Plant *Estate*

FERMENTATION:

9 Months, 25% New French Oak

RELEASE DATE:

August 2025

ALCOHOL:

14%

SRP: \$50.00

Certified Napa Green
Certified Fish Friendly
Gluten Free



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