RELEASED SPRING 2024

BUSCH CREEK SAUVIGNON BLANC 2023

100% Sauvignon Blanc • 737 Cases Pauli Vineyards • Mendocino County



VINIFICATION:

The grapes were hand-harvested in the middle of the night to preserve the high natural acidity and the layers of fruit and floral aromatics. Once the grapes were in the winery, they were whole cluster pressed, the juice cold-settled over night before racking. Post racking we created three different fermentations. We did this both to add focus and to further the complexity that the fruit was offering. 80% of the total volume was fermented in stainless steel tank at 50f. 13.4% was fermented in neutral, French oak barrels to add structure and the final 6.6% was finished in New French oak by the marques and Doreau cooperages. Light battonage on the oak portion for mouthfeel. All lots were aged separately for 4 months before final blending.

RYAN & TAYLOR'S NOTE:

THIS WINE WAS VERY MUCH MADE IN THE CLASSIC BORDEAUX WHITE STYLE BY UTILIZING DIFFERENT FERMENTATION TECHNIQUES TO CREATE A REFINED AND INTRICATE FINAL EFFECT

THE SAUVIGNON BLANC GRAPES FROM THE COOL CLIMATE OF MENDOCINO'S POTTER VALLEY OFFER A CRISPNESS AND MINERALITY WHILE THE SMALL ADDITION OF FRENCH OAK ADDS A TOUCH OF RICHNESS AND STRUCTURE.

TASTING NOTE:

BONE-DRY. DENSE BUT LIFTED, STRUCTURED FROM THE TOUCH OF OAK, AND WITH SUPER BRIGHT AND FOCUSED NATURAL ACIDITY. AROMATIC LAYERS OF WHITE FLOWERS, LEMON CHIFFON, AND SALTY MINERALITY WITH IMPRESSIVE LENGTH. A FANTASTIC WINE FOR PAIRING WITH YOUR RICHER, SAVORY DISHES

AT BOTTLING

(JAN 2024) • 14.5% ALC/VOL FREE SO2 22 MG/L, • TOTAL SO2 95 MG/L LESS THAN 1 G/L SUGAR (DRY) TITRATABLE ACIDITY 6.86 G/L • PH 3.26

VINEYARD NOTES:

PAULI VINEYARDS, POTTER VALLEY.
MEDOCINO COUNTY.
FELIZ LOAM SOIL • ELEVATION 1,015 FT
CLONE 1



POLEMONIUM WINES

FIND US AT:

WWW.POLEMONIUMWINES.COM

INSTAGRAM

@POLEMONIUMWINES

YOUTUBE

WWW.YOUTUBE.COM/POLEMONIUMWINES