

DAVIS
BYNUM

VIRGINIA'S BLOCK Russian River Valley | Sonoma County
2023 SAUVIGNON BLANC



VINEYARD

Deep in the heart of the Russian River Valley, we have a five acre gem of Sauvignon Blanc. As a tribute to Davis Bynum's second love, we named the five acres Virginia's block. The vines are planted in east-west rows in shallow gravelly Huichica loam. The vines are cane pruned and trained to open up the canopy to allow the sunlight to touch the fruit. These fruit clusters turn golden through harvest, as the flavors become fully mature.

THE HARVEST

Late winter and early spring brought waves of atmospheric rivers dropping 40 inches of tropical moisture on the Russian River Valley, delaying bud break by about three weeks as the saturated ground waited to dry out. Warm and dry weather finally came and was the norm through August, rarely hitting 95°F. Tropical storms in the summer brought waves of cloudy weather and cooler days to our vineyards in the north, delaying ripening even further. Sunny weather followed with slow sugar accumulation in the berries until the vines started accumulating sugar rapidly as harvest approached. We picked our Sauvignon Blanc on October 9, a month later than the previous vintage due to the late bud-break in the spring and the cooler weather this vintage.

STYLE

We like to highlight the ripe fruit characteristics of Virginia's Block while maintaining the acidity for the structure of the wine. The fruit was lightly pressed and settled overnight before being inoculated with yeast and transferred to a combination of Acacia puncheons, two year old French oak barrels and stainless steel drums for fermentation. Each component was tasted and blended to highlight the very best characteristics of the fruit. To preserve this wine's bright acidity, it does not undergo malolactic fermentation. The finished blend is gently fined and was bottled in mid-February.

TASTE PROFILE

Sauvignon Blanc is a highly aromatic variety, but depending on how it is grown, the winemaking, and the region's climate, it can be expressed in various ways. Our 2023 Virginia's Block Sauvignon Blanc has a tropical style, opening with passion fruit, guava, and honeydew melon with a generous streak of citrus pith and lime peel, adding to the complexity. The new acacia adds some richness and depth of flavor to the wine, with vibrant acidity and a touch of floral perfume carrying through the finish. Enjoy this wine with tangy or briny cheese such as Manchego or cheddar, as well as pickled beet salad, oysters, shellfish, or anything your heart desires.

*Our 2023 Davis Bynum Virginia's Block Sauvignon Blanc is a vegan wine.



HARVEST DATE 10.09.23	AVG. BRIX AT HARVEST 24.8° Brix	VARIETAL 100% Sauvignon Blanc
APPELLATION 100% Russian River Valley	SOIL Deep alluvial clay loams	
VINEYARD Hall Road Vineyard	pH 3.15	TA 0.70g/100mL
WINEMAKERS Greg Morthole	ALC 14.5%	CELLAR AGING 6 weeks in 42% old French oak barrels, 29% new Acacia, 29% seasoned Acacia
	CLONES 1	



Davis Bynum is distinguished as the first winery to produce a single vineyard Pinot Noir from the Russian River Valley. The vintage was 1973 and the grapes were from Joe Rochioli's now prized vineyard. Today, our heritage of winemaking lives on through hand-crafted single vineyard wines grown exclusively in the Russian River Valley.