

2024 STACK HOUSE Sauvignon Blanc Napa Valley

92 POINTS – THE WINE PALATE

The 2024 is the first vintage of a Sauvignon Blanc from Stack House. This is a blend of 82% Sauvignon Blanc and 18% Semillon, with 82% from Rutherford (Sauvignon Blanc), and 18% from Oak Knoll District (Semillon). It was aged 9 months in stainless steel. Fragrant notes of lemon verbena, lime leaves, and green apples skip from the glass, giving way to hints of chalk dust and wild thyme. The medium-bodied palate delivers intense citrus and apple flavors with crisp acidity and a long mineral-laced finish.

The 2024 Stack House Napa Valley Sauvignon Blanc leaps from the glass with attractive aromas of lime zest, lemongrass, gooseberry, wet stone and ocean spray. Medium-bodied with crisp mouthwatering acidity, the stainless steel fermentation preserves the pure fruit expression. The wine is fresh, vibrant and engaging with a clean palate and lingering minerality on the finish.

APPELLATION	100% Napa Valley ▪ 82% Rutherford ▪ 18% Oak Knoll District
VARIETAL	82% Sauvignon Blanc 18% Semillon
SOILS	Gravelly clay loam
FARMING	Sustainable
FERMENTATION	100% stainless steel
AGING	9 months
ALCOHOL	13.8%
PRODUCTION	320 cases

