

2024 EISELE VINEYARD SAUVIGNON BLANC

WINEGROWING INFORMATION

The winter of 2024 was relatively mild, with abundant and well-distributed rainfall from November through April. Unusually mild temperatures in March helped warm and temper the waterlogged soils, bringing budbreak back in line with the ten-year average: March 31st for west-facing blocks and approximately one week later for north-facing parcels.

Regular rainfall through mid-April maintained adequate soil moisture on these clay-rich slopes well beyond flowering. Cover crops were mowed relatively early in the season in the white varieties to limit excessive water stress. Moist soils combined with a rapid accumulation of growing degree days, supported strong and vigorous canopy development. Warm conditions at the end of July and early August, together with excellent light exposure, accelerated sugar accumulation and enhanced aromatic expression.

Harvest began on August 19th with Sauvignon Musqué from the west-facing slopes. The Loma blocks on the north-facing hillside were picked around August 23rd. The white harvest extended over approximately ten days, concluding on August 30th with parcels in the estate's southern basin, near the winery, in a cooler and more shaded cuvette. The wines were aged on their lees for 12 months, in a combination of stainless-steel eggs (33%), concrete eggs (10%), used oak 500L puncheons (15%) and new oak 500L puncheons (40%). We also introduced the use of a Wineglobe (225L glass globe) on the Sauvignon Musqué in 2024 (2%).

The Eisele Vineyard grapes are certified 'Organic' by CCOF and 'Biodynamic' by Demeter.

TASTING NOTES

The initial nose of this vintage is driven by terpene-related aromatics, led by rose petal, jasmine, geranium, and fresh ginger. After a gentle swirl, brighter notes of peppermint and lemongrass emerge, followed by a vibrant citrus profile featuring blood orange and yuzu, alongside hints of passion fruit and delicately spiced floral nuances of elderflower and ash blossom. The palate offers beautiful volume and breadth, with impressive amplitude. Concentrated fruit notes of quince and nectarine are lifted by a subtle saline tension, while fresh pineapple and lime blossom sustain a constant energy and remarkable vibrancy throughout.

GRAPE SOURCE

76% Sauvignon Blanc Musqué
24% Sauvignon Blanc

1,010 cases made

Release date: February 12, 2026