

Located on the historic Silverado Trail in Napa Valley's Oak Knoll District, Black Stallion Estate Winery pays homage to the rich history of the 32-acre estate which was once home to the Silverado Equestrian Center. The property was purchased in 2010 by the Indelicato family, a fourth generation family-owned company founded in 1924. Sourcing from the most prestigious vineyards, the winery is committed to making only the most expressive wines.

## VINTAGE

Our 2023 vintage started out with frequent rainfall from winter into spring, which led to a later budbreak compared to previous years. The late budbreak helped promote even shoot growth and strong vine balance early on as everything came out at once rather than staggered stages of development. Into September/October, the North Coast Appellation saw beautiful weather which yielded perfect ripening conditions for harvest. Initial tastings indicated that the 2023 North Coast Sauvignon Blanc was showing incredibly well. The extended hang times and consistent mild weather patterns throughout the growing season allowed for a deeper development of bright, fresh and clean fruit flavors, aromas, and structure.

## VITICULTURE

The fruit used to craft this crisp Sauvignon Blanc was sourced from the North Coast AVA and includes vineyards from Napa Valley, Lake County, Mendocino and Suisun Valley. Comprising a diverse range of terroirs, these vineyards offer a variety of different fruit characteristics that range from ripe melon and tropical fruit to lemongrass and grapefruit.

## WINEMAKING

The fruit for this blend was picked during the cool, early morning hours. Fruit clusters were gently pressed. The juice was settled for 24 hours and then racked off the solids to a second tank. Yeast was added to start the fermentation. The wine was transferred to small stainless-steel tanks and fermented at low temperatures over a few weeks. The long, cool fermentation retains vibrant aromatics and bright acidity.

## TASTING NOTES

Black Stallion Estate Winery 2023 North Coast Sauvignon Blanc opens with vibrant, tropical aromas of mango, lemongrass, and honeysuckle, complemented by flavors of lime, lemon, ripe tropical fruit, and jasmine. This wine offers bright acidity, light to medium-body and a juicy, long finish. Enjoy on its own or pair with fresh seafood and green vegetables.



VINTAGE: 2023 • APPELLATION: *North Coast*

VARIETAL: *Sauvignon Blanc*

PH: 3.34g • TOTAL ACID: 0.52 g/100ml • ALCOHOL BY VOL: 14.5%

