EST. 1876

SIMI

CALIFORNIA

Sauvignon Blanc

vint. 2023

SIMI Winery, founded in 1876, has a long history of championing female winemakers. Isabelle Simi, a natural leader and business owner, took over the winery at the age of 18 and led it with tenacity for over 70 years, striving to improve every drop of wine produced. We attribute our mindset and success to Isabelle, who bravely persevered through adversity, demonstrating what it truly means to be a boss.

VINTAGE 2023

An abundant winter precipitation refilled the soils and allowed vines to recuperate from multiple drought years. A later-than-average budbreak and cooler temperatures throughout California during spring and summer allowed for a slower and more gradual development of the grapes. Harvest began late which allowed grapes to reach the desired balance between sugar and acid, resulting in wines with strong varietal intensity and balanced acidity.

WINEMAKER NOTES

The 2023 Sauvignon Blanc features an aromatic bouquet of zesty citrus, melon, and tropical notes with green undertones. This wine is beautifully balanced with vibrant flavors of citrus, stone fruit, and a subtle herbaceousness. Crisp and light bodied with a refreshing acidity, this wine carries a subtle richness to round it out. Enjoy with oysters on the half shell; pan-roasted shishito peppers; arugula salad with goat cheese, pine nuts, and lemon vinaigrette; pizza with basil pesto, red bell pepper, and onion; mild white fish with citrus beurre blanc; and grilled chicken with spicy mango salsa.

WINEMAKERS:
Lisa Evich and Rebecca Valls

VINTAGE: 2023

VARIETAL COMPOSITION:
90% Sauvignon Blanc,
9% Sauvignon Musque, 1% Sémillon

SOURCING:
Central Coast 42%,
Sonoma County 36%, North Coast 21%

FERMENTATION:
Stainless steel tanks

TOTAL ACIDITY: 5.9 g/L

pH: 3.31

ALCOHOL: 13.5%

BOTTLING DATE: April 2024

Please enjoy our wines responsibly. © 2024 SIMI Winery, Healdsburg, CA