



2024 ESTATE SAUVIGNON BLANC

2024 VINTAGE ACCOLADES

93 Points, *Tasting Panel*

“Aromatically complex yet still anchored, the balance between lemon blossom lift and citrus acidity is beautifully woven...and resolve in a savory, mineral finish.” – *Brian Freedman*

PREVIOUS VINTAGE ACCOLADES

2023 Vintage	93 Points	Tasting Panel
2023 Vintage	92 Points	James Suckling
2022 Vintage	91 Points	James Suckling
2021 Vintage	92 Points	Wine Enthusiast

TASTING NOTES

Delightfully aromatic, notes of lemon peel, mango and a touch of citrus blossom burst out of the glass. Upon the palate, tropical notes of guava and passion fruit are balanced by hints of citrus and honeydew. Juicy and bright, with a rich mouthfeel, the crisp acidity adds a fresh, clean finish that begs you back for more.

WINEMAKING NOTES

This wine captures the purest expression of fruit, offering a layered snapshot of the varietal as it ripens on our Rutherford estate. To achieve depth and balance, we harvest in multiple passes—early picks preserve bright acidity and citrus notes, the mid-harvest selection highlights optimal varietal character, and the final pick brings richer tropical tones. Hand-harvested and gently pressed as whole clusters at low pressures, the grapes then undergo slow, cool fermentations to enhance aromatic complexity while preserving a crisp, clean mouthfeel.

VINTAGE & VITICULTURE

2024 was a picture-perfect growing season with exceptional fruit set, balanced vines, and ideal ripening. While days were a bit hotter than usual during the summer months, nights cooled significantly, slowing vines to replenish and balance out ripening. Careful canopy management was key to ensuring we got dappled sunlight on the fruit without too much sun exposure on the hot days. The warmer weather helped us achieve maximum ripeness and concentration with deep color and flavors for our red wines while our white wines have our signature bright acidity mixed with loads of tropical aromas and flavors.

VARIETAL:

100% Sauvignon Blanc

APPELLATION:

Rutherford, California

WINEMAKERS:

Thomas Rivers Brown *Consulting*
Jeff Plant *Estate*

FERMENTATION:

5 Months, 100% Stainless Steel

RELEASE DATE:

March 2025

ALCOHOL:

14.1%

SRP: \$30.00

Certified Napa Green
Certified Fish Friendly
Gluten Free



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