



V A L R A V N

2024

sonoma county
sauvignon blanc

We've been making wine in Sonoma County for over ten years now and along the way, established a dynamic network of friends and colleagues that include vineyard owners, growers and winemakers. While we successfully navigated and maneuvered our way through the négoce market in the past, Valravv represents the next evolutionary step for us. Because of those forged relationships and friendships, we have exclusive access to grapes from fantastic vineyards and the team to oversee hands-on production from vineyard to bottle. We are proud of our past achievements and excited to realize the culmination of a decade of learning and focus, bringing authentic wines to the table that we have found, seen, and touched at every step. Valravv wines are out of the gate approachable, delicious, and table ready.

VINEYARDS & WINEMAKING

Grapes are hand-harvested from select vineyards - the core of the wine is Russian River Valley fruit (92%) with a small selection from Dry Creek Valley.

Wild yeast primary fermentation occurred in stainless steel tank (80%) and the balance in neutral French oak for texture. No malolactic or lees inclusion to preserve freshness. Elevage for six months in tank.

TASTING NOTES

Valravv Sauvignon Blanc is a classic representation of the varietal, showcasing a focused, fresh, and complex profile with a luscious fruit core supported by a taut backbone. The wine features evolving notes of grapefruit, gooseberry, and lemongrass, complemented by tropical hints of guava and passionfruit. It is broad and rich while still maintaining a zippy and lively character.

