

HOUSE OF BROWN

Sauvignon Blanc 2024

Fresh, lean & savory

Composition:

- 95% Sauvignon Blanc
- 5% Chenin Blanc
- Small amounts of naturally occurring & added sulfites — nothing else.

Appellation:

Lodi CA (Cosumnes River)

Alcohol by vol.:

12.5%

Production:

- Regeneratively farmed
- Certified sustainable
- Direct press, limited skin contact
- Vegan-friendly

Eye:

Ethereal golden flax core with translucent, gilt-edged rim.

Nose:

Fresh notes of Meyer lemon cream, key lime zest, and orange blossom delicately laced with fennel fronds and a hint of white jasmine. Elegant and expressive aromatics balance ripe citrus and soft florals over subtle wet stone minerality.

Palate:

Mouthwatering layers of white peach, green melon, and chamomile anchored by slightly savory tarragon and a cool rush of green apple peel. Subtle beeswax texture; notes of oyster shell and sea spray add a briny lift that sharpens the finish.

Pairing inspirations:

Cheese & charcuterie; Petrale sole, halibut, or sea bass prepared with mild seasoning; Alfredo or pesto pasta.

