

CHASING LIONS



SAUVIGNON BLANC

Growing up in a multi-generational farming family, early on, I began to follow my grandfather around the family farm, as he tended the ranch. One day, in my late teens, he told me it was time to get off the ranch and “go chase lions.” Something inside me knew what he meant and I have been chasing lions ever since.

Nine North strives to deliver a dependable, consistent Sauvignon Blanc. Attention to vineyard location and clonal selection provides the perfect balance of ripe fruit and acid that complement many cuisines, throughout the year.

Vintner’s Note: On the nose, this Sauvignon Blanc shows ripe apricot, quince and passionfruit with a bit of lemon zest and kaffir lime notes. While it has plenty of weightiness and depth of flavor, acid cuts through with plenty of citrus and bright, briney textures.

Pairings: Enjoy it on its own or alongside seafood, green salads, grilled chicken, and even chocolate cake.

Technical information

- Vintage: 2024
- Appellation: California
- Vineyard Sites: Lodi & Monterey
- Aging: 6 months, American & French oak
- Alcohol: 12.5%
- TA: 4.8
- pH: 3.5
- RS: 2.5



Lodi Appellation: Lodi has a Mediterranean climate with warm days and cool nights. The soil, unlike many other appellations, varies within the AVA, though in most places it is a deep loam that often littered with rocks, like the French region of Chateaufneuf du Pape. The vineyards we source our grapes also benefit from the region’s “delta breeze” that kicks up every afternoon and has a cooling effect.

Monterey Appellation: The largest of all American Viticultural Areas, the Monterey AVA runs from the Monterey Bay to the border with Paso Robles. It is one of the most diverse in terms of climatic make-up and types of grapes grown. The most important factor for all farmers in the appellation is their location in relation to the chilly waters of the Pacific Ocean.

