

Covenant

2024 COVENANT SOLOMON BLANC

SAUVIGNON BLANC

ABOUT THE WINE:

Introducing the 2024 Covenant Solomon Blanc, a rare and radiant expression of Sauvignon Blanc that bridges millennia of tradition with cutting-edge craftsmanship.

Sourced exclusively from the acclaimed Moaveni Vineyard on the cool, windswept slopes of Sonoma Mountain in Bennett Valley, this site, bordering our cherished Syrah vines, is recognized as one of the finest terroirs in Northern California for Sauvignon Blanc. Here, volcanic soils and maritime breezes create the perfect stage for a wine of remarkable energy and elegance.

TASTING NOTES:

For this vintage, we turned to the wisdom of the ancients. The 2024 Solomon Blanc is our first wine fermented and aged in a handcrafted Italian clay amphora. Unlike oak, the amphora allows for a gentle micro-oxygenation that enhances texture and depth, without imparting a note of wood. The result is nothing short of revelatory: a wine that captures the vineyard's essence in its purest, most unadorned form.

On the palate, the wine dazzles with layers of sun-drenched lemon peel, toasted pine nuts, zesty kumquat, and exotic passionfruit, all woven into a crystalline mineral core. It's vibrant yet composed. Ancient yet unmistakably modern.

VARIETAL:

Sauvignon Blanc (100%)

APPELLATION:

Bennett Valley, Sonoma County

PRODUCTION NOTES:

Native Yeast Fermentation in Clay Amphora; No ML; Unfined

AGING:

10 Months in Clay Amphora; 20% in French Oak Barrels

CASES PRODUCED:

180

SUGGESTED RETAIL:

\$75



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