

2024 LINDEN VINEYARDS HARDSCRABBLE SAUVIGNON BLANC

STYLE

Youthful vines make youthful wines. These vines were planted in 2012. Still considered young, but maybe more adolescent at this stage. Lots of energy, fun, and a bit of rock and roll in this vintage. Lime zest aromas. Very perky, wound up. Quintessential exuberant Sauvignon. Best enjoyed outdoors.

FOOD PAIRINGS

The 2024 Hardscrabble Sauvignon Blanc pairs well with micro-greens, asparagus, fresh goat cheese, or pan-fried trout. Oysters on the half shell would be a treat.

VINEYARDS

Hardscrabble Sauvignon Blanc and Semillon were planted in 2012 on two distinct soils. The granite-based soils produce small vines that contribute ripeness and richness. The more clay-based Greenstone soils grow large, vigorous vines that give zippy, herbal qualities to the wine.

VINTAGE

Hot and dry sums up most of the growing season. The wines reflect this with weight, density, and heft.

Bud break was a week earlier than normal, but we may have to soon redefine normal. May started out hot and dry. Spotted Lanternfly nymphs hatched on May 3. Mid-May became damp. Variable conditions continued through early June. Chardonnay bloom was inconsistent, but conditions were ideal for Sauvignon Blanc.

Mid-summer was very hot and dry. Younger vines and vines on granite soils showed stress signs. Berries grew slowly. The start of veraison was July 24, about a week earlier than normal. 2024 seemed in many ways a repeat of 2023.

On August 8 Hurricane Debby broke a prolonged drought with 3" of rain. This resulted in swelling of the berries and some dilution, but a week of sun, wind and low humidity set the vines back on track.

Cool nights and sunny breezy days made for easy picking. However the 'whiplash' weather of the previous few months had confused the vines. Flavors, acidities, and sugars were inconsistent. Learning from last year's experience the decision was to pick on the early side which resulted on more balanced, finessed wines.

Hardscrabble Sauvignon Blanc was picked on August 26, one of our earliest harvest dates in history.

WINEMAKING

Winemaking for this wine is intentionally simple and conservative as we want to let the terroir expressed in the wine rather than winemaking techniques. The chilled grapes are sorted, destemmed, lightly crushed and pressed and then the juice is allowed to settle overnight. VL3 yeast starts fermentation immediately. Fermentation lasted for about 30 days at 72°F (22°C) in old puncheons and barrels. The wine was aged on lees for 10 months. Bottled in August 2025. Alcohol is 13.1%. 1579 bottles produced. Drink 2026 through 2029.