

Lieu Dit Sauvignon Blanc Santa Ynez Valley California 2023

Selected by: Master Sommelier Evan Goldstein, Master Sommelier Madeline Triffon, and Master Sommelier Tim Gaiser



Final Deductions

VINTAGE 2023

GRAPE Sauvignon Blanc/Blend

GEOGRAPHY Not Europe

COUNTRY USA

LARGER REGION California

SMALLER REGION Central Coast

SUB REGION Santa Ynez Valley

Rationale

Santa Ynez Valley is the largest American Viticultural Area (AVA) with the highest concentration of vineyards in California's Santa Barbara County. It was recognized as an official AVA in 1983 and the area's diverse climate means that a wide range of wines are produced here- among them Sauvignon Blanc.

Santa Ynez is one of the few remaining California areas that has a sincere commitment to this important white grape variety. Once a state mainstay, Sauvignon Blanc today is increasingly rare due in large part to the value of the local land and evolving consumer palates. The best local Santa Ynez examples are regularly appreciated for what they are- prominent whites with complexity, texture, and a riper expression of the variety. They often can feature lean to ripe citrus (grapefruit, Meyer lemon) and melon rather than being dominated by pungent grassy and gooseberry notes. The local macroclimate mitigates the aggressive, green pyrazinic side of the grape's personality. While Sauvignon Blancs from Santa Ynez Valley may be elusive on retail store shelves, those who make an effort to seek them out are well rewarded.

Lieu Dit is a partnership of longtime friends Eric Railsback and Justin Willett. The two met in Santa Barbara while Eric was finishing college and Justin was just beginning his career in winemaking and was among a small group of young winemakers and restaurateurs in Santa Barbara unified by a common interest in wine and all its mysteries. They founded Lieu Dit in 2011 and focused it solely on the varieties indigenous to the Loire Valley.

Sight

BRIGHTNESS Star Bright

CLARITY Clear

COLOR DEPTH Light

COLOR Straw

HIGHLIGHTS Green

BUBBLES Yes

Structure

RESIDUAL SUGAR Dry

ACID Med+

ALCOHOL Medium

PHENOLS None

TEXTURE Lean / Tart

FINISH Long

COMPLEXITY High

Aroma & Taste

CITRUS FRUIT Lime • Meyer Lemon • Grapefruit (Pink) • Grapefruit (W/Y) *Condition: Fresh, Ripe*
Part: Flesh, Peel / Zest, Pith

TREE/VINE FRUIT Gooseberry *Condition: Fresh, Ripe*

FLORAL Lemon / Lime Blossom • Elderflower *Condition: Fresh*

GREEN VEGETABLE Green Peppers • Caper • Olive (Green) • Celery / Root

OTHER VEGETABLE Ginger / Root • Mushrooms (White)

HERBAL Chive • Verbena • Sorrel • Lemon Grass

ORGANIC EARTH Turned Dirt / Potting Soil

INORGANIC EARTH Salinity / Seashell • Mineral / Rock

OAK AGING Yes *Oak Intensity: Low*

OAK INFLUENCE Neutral / Large Oak

OXIDATION/NUTTINESS Peanut / Shell

PERCEIVED WINEMAKING CHOICES Lees Contact