



BARREL OAK
WINERY & BREWERY

2024 SAUVIGNON BLANC

Paeonian Springs, Virginia · 100% Sauvignon Blanc

A VINTAGE WORTH REMEMBERING

2024 was a lovely all-around growing season, particularly for early-season grapes that benefited from dry weather and low humidity. Clean, healthy fruit came off the vine with excellent concentration and natural freshness.



TECHNICAL DATA

Vintage: 2024

Varietal: 100% Sauvignon Blanc

AVA: Paeonian Springs, VA

Harvest Date: Early September 2024

Harvest Brix: 24.25

Harvest pH: 3.35

Finished pH: 3.41

Tons Harvested: 7+

ABV: 12%

Vessel: 100% Stainless Steel

Malolactic Fermentation: None

Cases Produced: 380

Bottled: March 2025

THE VINEYARD

Sauvignon Blanc is the one grape Barrel Oak does not grow on-site. Instead, a longstanding partnership with a local grower in Paeonian Springs, Virginia, brings in beautiful fruit every year, starting with the 2023 vintage. The vineyard sits at over 700 feet in elevation across rolling hills with ideal airflow and soil conditions. The result is a Sauvignon Blanc that is distinctly Virginia in character, not quite like California, not quite like New Zealand, and all the better for it.

THE CELLAR

Just over 7 tons were harvested at the beginning of September. Fresh grape juice is cold-settled at 38 degrees F for 6 days to remove heavy solids before the clean juice is racked to begin fermentation. A 12-day cold fermentation in the low 50s draws out flavors, aromas, and complexity that a warmer fermentation would miss. A small amount of natural malolactic conversion adds a touch of body and complexity, but the wine is never permitted to finish it, keeping its natural brightness fully intact.

IN THE GLASS

Aromas of peach pit, passion fruit, and mango lead the nose, followed by a hint of guava and papaya. Light-bodied with well-balanced acidity, this Sauvignon Blanc delivers a clean, crisp finish with a lovely mineral thread that adds depth and keeps every sip interesting.

AT THE TABLE

The mineral freshness and tropical fruit character of this wine make it a natural match for delicate seafood. Grilled shrimp with avocado, mango, fresh lime, and a touch of sea salt. The natural sweetness of the shrimp highlights the wine's passion fruit and mango notes, while the creamy avocado softens the edges and lets the clean mineral thread shine through the finish. Fresh, vibrant, and effortlessly elegant.

