ENDHARDT VINEYARDS SAUVIGNON BLANC 'UPPER BLOCK' 2024

Endhardt Vineyards began in 2018, when Hannes and Sarah Endhardt purchased 46 acres of rugged Western Loudoun countryside. The first vines were planted in 2019, and the tasting room welcomed its first guests in the fall of 2021. Today the estate farms roughly 11 acres across two distinct blocks, guided by old-world principles: patience, minimal intervention, and a deep respect for the vineyard.

VINTAGE NOTES

Very dry and hot season with minimal disease pressure. Harvest took place a few weeks earlier than normal.

WINEMAKING NOTES

Fermented in stainless steel with commercial yeast. The wine finished dry at 0 g/L residual sugar and was filtered before bottling.

TASTING NOTES

Aromas of slate, petrol, grapefruit and citrus zest. On the palate is clean, crisp with light acid, lemongrass and hints of light citrus. **Awarded Silver at the Loudoun County Wine Awards and Silver in the Virginia Governor's Cup.**

APPELLATION	Loudoun County / Middleburg AVA, Virginia
VINEYARDS	100% Endhardt Vineyards
VARIETAL COMPOSITION	100% Sauvignon Blanc
FERMENTATION	Stainless steel, commercial yeast
MACERATION	None
MALOLACTIC	None
AGING	5 months stainless steel tanks
FINING & FILTRATION	Filtered before bottling
ALCOHOL	12.3%
RESIDUAL SUGAR	0 g/L
TOTAL ACIDITY	[TBD]
pH	[TBD]

BOTTLE SHOT

ENDHARDT VINEYARDS

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