

SIMON

FAMILY ESTATE



VINTAGE: 2023

VARIETY: 100%
SAUVIGNON BLANC

APPELLATION:
RUTHERFORD

HARVEST DATE:
09.08.23

FERMENTATION:
5-6 WEEK IN OAK

PRODUCTION:
200 CASES

AGING:
16 MONTHS IN 30%
NEW FRENCH OAK
BARRELS

COOPERAGES:
ERMITAGE, BEL AIR

ALCOHOL: 13.5%

PH: 3.23 | TA: 7.7G/L

RELEASE:
MARCH 2026

SRP: \$100

2023 GOLDEN ORE SAUVIGNON BLANC NAPA VALLEY

From the outset, Proprietor Sam Simon and winemaker Maayan Koschitzky agreed that the Golden Ore Sauvignon Blanc—Simon Family Estate’s only white wine—would be approached with the same level of precision and investment as the red wines. With this standard in mind, each vintage of Golden Ore is crafted from 100% Sauvignon Blanc sourced from McGah Family Vineyard in Rutherford, expressing both site and season with clarity and intention.

The 2023 growing season was notably cooler than average, with extended hang time that allowed the fruit to remain on the vine nearly two weeks longer than typical. This longer, more measured ripening period encouraged additional flavor development while preserving naturally high acidity, resulting in a bright, finely tuned style. The wine was aged in a thoughtful combination of barrels, including 30% new French oak with light toast to provide structure and a smooth, rounded texture, alongside neutral Austrian oak, which contributes a distinctive nuance and brings balance to the fruit expression.

Aromatically, the 2023 Golden Ore opens with lifted herbal notes and a subtle touch of menthol. On the palate, the wine is bright and pure, evoking fresh lemon juice with vibrant acidity and precision. The finish is clean and focused, with the integrated oak lending quiet depth and harmony, framing the wine’s freshness without overshadowing its energy.

“This wine is serious and rich, offering the depth to evolve beautifully over the coming decade.”

MAAYAN KOSCHITZKY, WINEMAKER

2023