



PHILOSOPHER'S STONE

2023 | COOMBSVILLE, NAPA VALLEY

WINEMAKERS NOTES

This wine explodes with aromas of Meyer lemon, white peach, and green apple intertwined with notes of toasted almond, vanilla bean, and a hint of honeysuckle. The focused palate has a silky texture, delivers a harmonious blend of bright grapefruit and creamy tropical note of guava. The oak imparts a delicate touch of caramelized pear and a round, buttery finish, balanced by crisp acidity and a mineral backbone.

VINEYARD

Located in the Coombsville AVA of Napa Valley, this small vineyard spans on gently sloping terrain. Its orientation and topography allow for optimal sun exposure while benefiting from the region's cool, moderate climate, influenced by morning fog and breezes from the San Pablo Bay. The soils are primarily volcanic ash and cobbles, providing excellent drainage and moderate fertility, ideal for controlled vine growth and concentrated fruit production.

VINTAGE

In 2023, Napa Valley experienced one of the longest growing seasons in a decade or more. With consistent, mild weather throughout the season, above-average crop yields, and extended hang time, 2023 is an exceptional, high-quality, memorable vintage.



CASES PRODUCED

50

APELLATION

Coombsville, Napa Valley

CLONES

Musque

WINEMAKER

Patricio Paso Viola

COMPOSITION

100% Sauvignon Blanc

ALCOHOL

14%

FERMENTATIONS

Barrel Fermentation sur lie

AGING

12 months in 60% new French oak

PAIRING

A versatile partner for roasted poultry, grilled seafood, creamy pasta dishes, or soft cheeses like brie or chèvre.

@AUXOR.CELLARS



WWW.AUXORCELLARS.COM