



SAUVIGNON BLANC

2024 | *White Wine*

VARIETALS

100% Sauvignon Blanc.

AGING

Cold stainless steel fermentation.

PAIRINGS

Crudo of white fish with citrus oil • Oysters with a minimalist mignonette • Goat cheese (young, ash-ripened) • Warm artichokes with lemon-infused olive oil • Grilled prawns with herbs and sea salt

SERVING TEMPERATURE

50 °F

VINEYARD

Valle de San Vicente, Baja California.



TASTING NOTES



Pale, crystalline straw with a green glint; slow, fine tears reveal mineral drive and coastal poise.



Lifted citrus blossom, white nectarine, Meyer lemon oil, and fresh fennel, carried by a vein of crushed stone from the valley's volcanic soils.



Precise and vertical, led by citrus, nectarine, and subtle herbs. A firm mineral spine—flint, chalk, volcanic stone—drives length and clarity. Finishes saline, sculpted, and persistent, echoing Baja's maritime influence.

WINEMAKER

Nicole Martain.

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