



2023 SAUVIGNON BLANC SONOMA VALLEY – UBOLDI VINEYARD



Tin Barn Vineyards celebrates those hidden treasures that lie off the map. Our wines highlight the true character of Sonoma County.

High atop the ridges of the Sonoma Coast, just off Tin Barn Road, lies a remote plot of Syrah vines. From this fog enshrouded slope, we sourced grapes for our very first wine and found inspiration for our name. That was back in 2000.

In the years since, winemaker Michael Lancaster and his business partners have made a fitting home in our own “tin barn” – a warehouse in rural Sonoma that serves as both cellar space and tasting room. Here, we craft and share our award winning, single-vineyard wines that are cherished for their uncommon balance and elegance. Our tasting room offers guests a relaxed and unpretentious window into our winemaking process. Come visit us sometime!

Uboldi Vineyard is located at the base of Sonoma Mountain with rocky volcanic soils. The Sauvignon Blanc vines are over 30 years old running in perfectly sun-filled north-to-south rows. This terroir lends a fresh and vibrant nose of tropical fruits and florals in this refreshing Sauvignon Blanc.

Varietal Composition: Sauvignon Blanc

Harvested: September 23rd, 2023

Winemaking: 43% in Concrete Egg, balance in Neutral Oak

Bottled: January 9th, 2025

Alcohol: 13.5%

pH: 3.16 | **TA:** 6.3 g/L

Production: 355 cases

Retail Price: \$28.00