

The Setting Wines

The Setting Sauvignon Blanc Barrel Fermented

THE FACTS

COUNTRY: USA - CA

REGION: Sonoma

APPELLATION: Sonoma County

CEPAGE: 100% Sauvignon Blanc

WINEMAKING: All the fruit was hand-harvested and brought into the winery within hours of being picked, where it was then lightly whole cluster pressed into stainless steel and chilled at 50°F for two days. On day three, it was cleaned and racked into a smaller tank, where it was allowed to start fermentation naturally. At 10 brix, the young wine was transferred to new and neutral French oak barrels, where it aged on the lees for nine months. To conserve varietal character and freshness, fermentation was kept slow at low temperatures below 56°F, and malolactic fermentation was stopped to retain the fruit's naturally high acidity.

ALCOHOL BY VOLUME: 13.4%

AGING: Drink 2024 - 2034

ANNUAL PRODUCTION: 290 cases

THE STORY

Established in 2014, The Setting is a collection of luxury wines created by three friends: Jeff Cova, Noah McMahon and winemaker Jesse Katz. Jesse's experience spans 19 harvests at internationally acclaimed wineries such as Chateau Petrus, Robert Foley, and was a part of the winemaking team at Screaming Eagle. The Setting Wines is a culmination of relationships spanning decades from Napa to Sonoma County to Willamette Valley, sourcing from some of the most prestigious vineyards the regions have to offer.

Recently, Jesse was named Wine Enthusiast's Global Winemaker of the Year for 2025.

THE ADJECTIVES

AROMAS / FLAVORS: Fresh citrus blossom, white peach and a hint of tropical notes of guava and passionfruit

MOUTHFEEL: Bright & vibrant with a creamy finish

THE SELLING POINTS

AWARDS: 96pts Jeb Dunnuck, 95pts Wine Enthusiast, 93pts Wine Advocate

SUSTAINABILITY: Green Practicing, Sustainable In Practice

PAIRINGS: Oysters, shellfish, mild white fish

