

LIONS HEAD

LUXURY COLLECTION

2024

LION TAMER WHITE BLEND NAPA VALLEY



BORN BOLD IN NAPA VALLEY

Lion Tamer is the power of the Napa Valley harnessed. On Mount Veeder, our vineyards reflect our founder's vision of winemaking and grape growing in harmony to reveal the best expressions of mountain fruit. The unique attributes of the rugged vineyards planted in sparse soils at high altitude reveal Mount Veeder's distinctive personality. The Lion Tamer White Blend highlights the unique varieties we grow in our estate vineyards.

FROM THE CELLAR

"This winery-exclusive blend is all about fresh, vibrant flavors. The aromas welcome you with white peach and ripe summer fruits, with just a hint of jasmine and zesty, white grapefruit. On the palate, smooth notes of honeydew and stone fruit come through, finishing bright and refreshingly crisp—perfect for warm days or relaxed evenings."

— Stephanie Pope, Senior Winemaker

TECHNOLOGY AND WINEMAKING

Our Lions Head Cellar houses some of the most progressive winemaking technology allowing our winemakers to craft wines of exceptional quality that showcase the distinctive lands they come from. The winemakers leverage tools like our optical sorter, which ensures only the highest quality berries are delivered to the fermentation tanks; and cutting-edge tanks, which facilitate 24/7 monitoring of pumpovers and micro-adjustments to be made throughout the winemaking process.

RESILIENCE IN THE VINEYARD

The 2024 growing season was exceptional for winemaking. Early-season rainfall created optimal soil conditions, fostering even bud break. As winter precipitation subsided in March, ideal spring drying conditions followed, setting the stage for a remarkable growing season. A heatwave over Labor Day accelerated ripening, shortening the harvest period and allowing it to conclude two to three weeks earlier than the previous year. The 2024 wines are aromatic, with incredible structure, reflecting the full potential of this outstanding vintage.

BLEND:	74% Albariño 10% Sauvignon Blanc 8% Viognier 8% Pinot Gris
ALCOHOL:	14.2%
PH:	3.25
TA:	6.7 gms/L
ÉLEVAGE:	Whole cluster pressed, Stainless steel fermented
HARVESTED:	Aug 22 - Sept 17, 2024