



MAXENTI

2024 SAUVIGNON BLANC
NAPA VALLEY

STEVE TONELLA, 4TH GENERATION NAPA VALLEY VINTNER

Maxenti Cellars unites tradition and discovery, crafted for those who appreciate both time-honored winemaking and the excitement of new & limited finds. Rooted in the rich, intimate winemaking traditions of fourth-generation vintner Steve Tonella's Italian heritage, Maxenti Cellars is a tribute to craftsmanship, heritage, and the beauty of the vineyard. More than a wine, Maxenti is an experience—meant to be savored, shared, and remembered. Whether enjoyed today or saved for a special occasion, our wines are cultivated to bring people together, one glass at a time.

VINTAGE

The 2024 growing season began with a cool, wet winter that extended into early spring, delaying budbreak but replenishing soil moisture. A temperate spring and early summer allowed for even flowering and fruit development. Consistently warm, dry conditions through late summer promoted balanced ripening and excellent phenolic development. Harvest commenced under ideal weather, producing fruit of exceptional quality with vibrant acidity and depth.

NOTES

Bright and expansive with layered aromatics of lime blossom, Meyer lemon, white peach and subtle beeswax. The 15% Semillon adds weight and a quiet richness, giving the wine a graceful, almost Bordeaux-like polish. There's a beautiful tension between the zesty acidity and creamy mid-palate, with notes of fresh-cut herbs, green melon and crushed stone lingering on the long, mineral-driven finish.

Appellation: Napa Valley

Composition: 85% Sauvignon Blanc , 15% Semillon

Cooperage: 80% Stainless Steel 20% French Oak

Harvest Dates: August 22nd & 26th

