



2021 Sauvignon Blanc

CENTRAL COAST

GROWING SEASON AND VINEYARDS

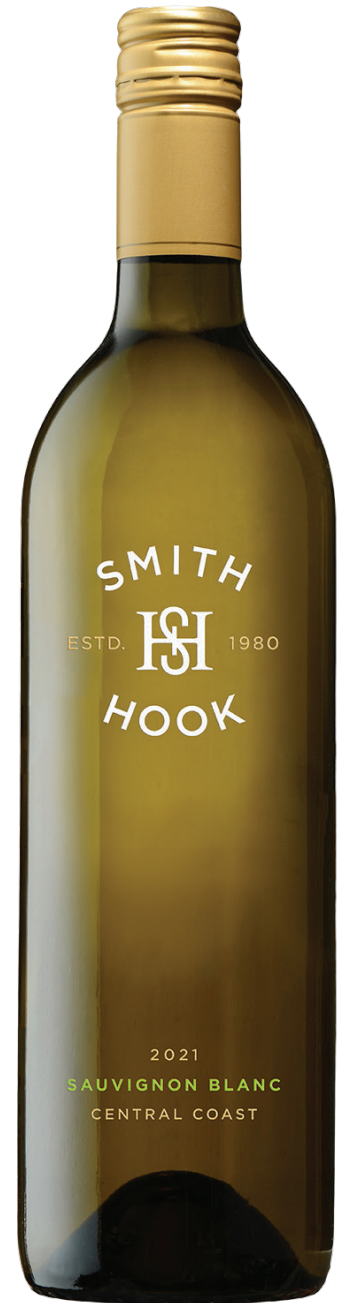
This Sauvignon Blanc is sourced from vineyards in the Central Coast, where consistently warm sunny days are followed by cool breezes from the Pacific Ocean at night. While below average winter rainfall led to some light early spring irrigation, the 2021 growing season continued with favorable warm spring weather that aided vines to reach max canopy height. Summer temperatures heated up and slowed down vine growth as vines transitioned into fruit development. Weather leading into harvest was relatively cool and uneventful. Moderate day temperatures and cool nights ensured extended hang times, which resulted in wines with great structure, round mouthfeel, and balanced acidity.

WINEMAKING

Harvested from the Cedar Lane vineyard within the Central Coast appellation, the fruit was hand-picked in the early morning, brought to the winery and destemmed. The wine was cold fermented in stainless steel tanks to preserve the beautiful natural acidity of the grapes.

TASTING NOTES

Fresh, bright, and crisp, this pale lemon-rind-colored Sauvignon Blanc features zesty flavors of grapefruit and citrus with subtle fresh cut hay notes and vivid acidity. The finish lingers with minerality and hints of gooseberry and lemongrass.



TECHNICAL DATA

COMPOSITION	APPELLATION	HARVEST BRIX	COOPERAGE	ACIDITY	PH	ALCOHOL
100% Sauvignon Blanc	Central Coast	21.4° and 23.6°	100% Stainless Steel	6.9 g/L	3.47	14.1%