



TRAILBLAZING CENTRAL COAST WINES

2022 SAUVIGNON BLANC CENTRAL COAST

GROWING SEASON & VINEYARD DETAILS

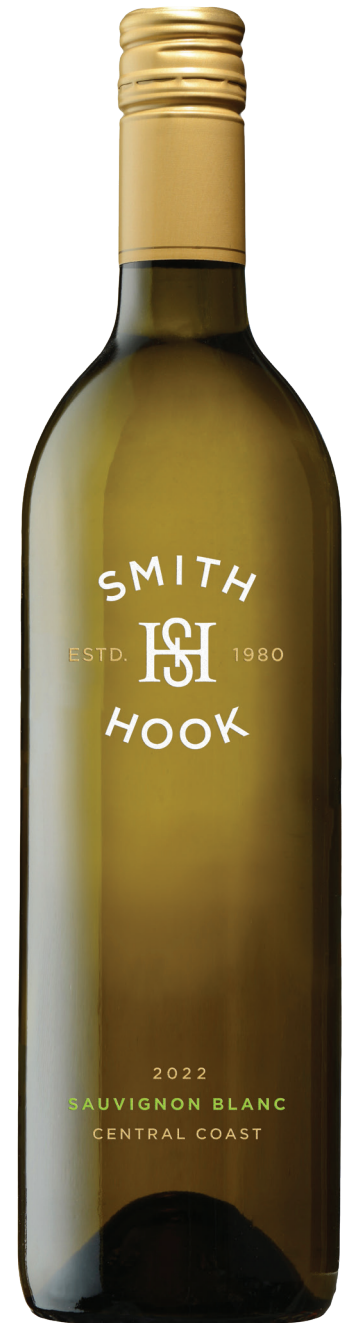
This Sauvignon Blanc is sourced from vineyards in the Central Coast, where consistently warm sunny days are followed by cool breezes from the Pacific Ocean at night. While below average winter rainfall led to some light early spring irrigation, the 2022 growing season continued with favorable warm weather that aided canopy growth and even berry set. Steady temperatures ensured fruit was maturing slowly allowing for gradual ripening and extended hang times. A small heat spike in late September slightly sped up the harvest but fruit still came in with beautiful acidity.

WINEMAKING

Harvested from certified sustainable vineyards, 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 lively flavors of grapefruit, citrus and crisp pear with subtle fresh-cut-hay notes and vivid acidity. The finish lingers with minerality, hints of green apple, lemongrass and a touch of jalapeño.



TECHNICAL DATA

| COMPOSITION | APPELLATION | HARVEST BRIX | COOPERAGE | ACIDITY | PH | ALCOHOL |
|----------------------|---------------|---------------|----------------------|---------|------|---------|
| 100% Sauvignon Blanc | Central Coast | 21.5° and 23° | 100% Stainless Steel | 6.5 g/L | 3.39 | 14.1% |

CERTIFIED SUSTAINABLE VINEYARDS