## VIBRANT & REFRESHING

## 2018 CANNONBALL SAUVIGNON BLANC

Raise your glass The 2018 season though delayed, began with warm and mild weather through the late spring and into summer with only short heat spikes in limited regions, and turned into a dream season for growers. Winter and spring rains ensured sufficient water. The vintage was notable for its consistency in weather and temperatures which created steady ripening, gradual flavor development, and phenolic maturity. The significant spring rainfall was beneficial as it replenished soil moisture and refilled local reservoirs while fueling healthy growth in the vineyards. The fruit quickly reached optimal maturity and was ready to be harvested by mid-August and harvest was completed by mid-September.

**Winemaking** Preservation of the fragrant aromatics and fresh mouthfeel of Sauvignon Blanc is paramount in our winemaking. We seek sites that contribute bright fruit flavors and lively palate structure to the blend, favoring development of a spectrum of tropical fruit from lychee to passion fruit. Aging at cool temperatures strengthens the mid-palate and adds dimension and rounds out the vibrant acidity.

**Aromas** Waves of guava, lime, and tangerine dominate on the nose with a back note of stone fruit flavors of white peach and apricot.

Taste and flavors Alongside the citrus spectrum, tropical notes emerge on the palate showing guava, lychee, and passion fruit. The mid-palate structure is medium in weight and reveals an attractive slate/mineral quality that lingers on the finish and compliments the lively acidity.

Sourcing The interplay of soil, sun, and coastal breezes makes the North Coast an amazing terroir for growing Sauvignon Blanc grapes. We source from multiple vineyard sites to layer flavors, build structure and preserve natural acidity. Sonoma County develops the citrus and stone fruit characters as well as sweet green elements and mineral notes while Lake County contributes more intense robust tropical aromas and flavors.

Alc: 13.5% • pH: 3.25 • TA: 6.5 g/100mL



HEALDSBURG, CALIFORNIA

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