

VIBRANT & REFRESHING

2019 CANNONBALL SAUVIGNON BLANC

Season 2019 began with abundant rainfall and flooding throughout Sonoma County and the North Coast. The cool temperatures that followed in spring served to delay budbreak well into March. Unexpectedly, heavy rain arrived again on our already saturated soils. The cold spring turned into a mild summer with only a few heat spikes and by early September the fruit was showing beautiful flavor composition and was ready to harvest.

Winemaking Preservation of the bright fruit, fragrant aromatics, and fresh mouthfeel of Sauvignon Blanc is paramount in our winemaking. We source from locales that contribute layered fruit flavors and lively palate structure to the blend, revealing an interplay of tropical, citrus, and stone fruit. Fermentation and cellaring at very cool temperatures retain the delicate aromatics, keeping them in harmony with the racy acidity and fine palate structure.

Aromas Waves of grapefruit, lime, and orange blossom dominate on the nose with a back note of passionfruit and a hint of lemongrass.

Taste and flavors Refreshingly light and crisp showing zesty citrus, stone fruit, and freshness on both the nose and palate. With a profile ranging from tangerine to lime to white nectarine flesh and tangy green gooseberry, there is a world of alluring fruit flavor that is delightfully complexed by more subtle notes of sweet basil and pea shoots. A classic crisp, savory minerality characterizes the finish.

Sourcing We were pleased to be able to source the entirety of this blend from Sonoma County's Russian River, Dry Creek, and Alexander Valleys. The marine influence in these valleys plays a critical role in flavor development and ripening. We find tropical notes in the Dry Creek Valley site, stone and citrus fruit from the Alexander Valley, and sweet green and mineral notes from the Russian River Valley.

Alc: 13.5% • pH: 3.37 • TA: 6.5 g/100mL



CANNONBALL
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