

# ELEGANT & EXPRESSIVE

## 2020 CANNONBALL CALIFORNIA SAUVIGNON BLANC

**Origin:** Our 2020 Sauvignon Blanc program took us across an exciting range of appellations encompassing the sunny Dry Creek Valley, windswept Monterey, and the lofty elevation of Lake County's Mt. Konocti neighborhood. Our Dry Creek Valley vineyard reliably delivers flavors in the tropical spectrum, rounded out by the citrus notes found in Lake County. Grounding and bringing dimension to the blend are the racy, crisp green notes contributed by sourcing where Monterey's 'thermal rainbow' affords a spectrum of climatic influences, notably wind, that create just the right amount of stress to achieve balance in flavor and fruit chemistry.

**Winemaking:** Our wine style focuses on a grape to glass philosophy and flavor profile. Night-harvested while the fruit is cool, our Sauvignon Blanc captures the essence of freshness and vibrant fruit. Low-pressure pressing, stem removal, and capture of the free run juice are the first critical steps in achieving this refreshing style. After settling on the lees, the juice was racked to several stainless steel tanks, each of which was inoculated with a custom yeast strain chosen to optimize the expression of the fruit's origin. Upon completion of fermentation, the tanks were settled again, then racked and blended in preparation for bottling. No oak is incorporated in the production of this wine.

**Aromas:** White blossoms, citrus pith, and tender pea shoots frame more dominant notes of fleshy lychee and peach.

**Taste and Flavors:** The crisp acidity keeps the palate lively and lifted with citrus and apricot on the palate that culminates in an attractive lingering mineral finish.

### **Technically:**

AVA: California • Alc: 13% • TA:6.4 g/l • pH: 3.25 • RS: .19%

