

ELEGANT & EXPRESSIVE

2021 CANNONBALL CALIFORNIA SAUVIGNON BLANC

Origin: Morning fog and cool breezes characterize our favorite growing regions for Sauvignon Blanc, and our approach is to blend across compatible regions to layer-in signature varietal character. From the silty soils and delta breezes of Clarksburg to the predictably foggy corners of San Luis Obispo, we sought distinctive parcels that express the cool climate fruit, mineral, and acidity.

Winemaking: Our wine style focuses on a grape to glass philosophy. 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. Cold fermentation and storage exclusively in stainless steel cooperage preserved natural acidity and prioritized freshness. 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: Bright and refreshing from bouquet to finish this Sauvignon Blanc displays floral, grassy and citrus notes with a bouquet of Meyer lemon, white blossoms, lime, and mint.

Taste and Flavors: The crisp acidity keeps the palate lively and lifted with citrus and apricot along with notes of honeydew melon and basil, with a lingering mineral finish.

Technically:

AVA: California • Alc: 13% • TA:6.1 g/l • pH: 3.33 • RS: .29%

