

VIBRANT & REFRESHING

2022 CANNONBALL CALIFORNIA SAUVIGNON BLANC

Origin: The climate of the growing region is key to both developing and preserving the aromatic and flavor precursors we desire. 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. We sought distinctive parcels that express the cool climate fruit, mineral, and acidity. We favor sites where a leaf layer is left to protect the fruit from direct sunlight, allowing only dappled light to directly contact the berries thus somewhat slowing the ripening.

Winemaking: Clone 1 Sauvignon Blanc with its tangy citrus and grassy notes makes up the preponderance of this blend with a small dash of Musque Clone which lends a delicate floral note to the abundant fruit. Overnight harvesting, early gentle pressing, protection from oxidation, expressive yeast strain selection, and long, slow fermentations at cool temperatures in stainless steel tanks are employed to optimize varietal character. Early racking off lees and blending among compatible wine parcels creates a harmonious blend that reflects the range of hallmark flavors for which the variety is prized.

Aromas: Orange and yellow citrus flavors lead on the nose with lemon, tangerine, grapefruit pith, and tangy kumquat.

Taste and Flavors: On the palate citrus mingles with honeydew melon, sweet basil, stone fruit and pebble minerality. The acid is crisp, racy, and refreshing.

Technically:

AVA: California • Alc: 12.5% • TA:6.2 g/l • pH: 3.4 • RS: .3%

