

VIBRANT & REFRESHING

2024 CANNONBALL CALIFORNIA SAUVIGNON BLANC

Origin: Alluvial soils connect our vineyard sites—beautiful places where Sauvignon Blanc thrives and develops distinct flavor profiles. We blend fruit from select parcels across these regions to capture the full spectrum of varietal character—something rarely found in a single vineyard. Our sources span Coastal California, from Mendocino’s valleys to Sonoma’s rolling hills and riversides, to the fog-kissed Santa Clara Valley. Clonal selection is key to expressing both varietal purity and a sense of place: Clone 1 delivers classic citrus notes, Loire Valley–origin Clone 530 adds texture and gooseberry aromatics, and a touch of floral Musqué (Clone 27) layers in stone fruit and white rose perfume.

Winemaking: The cool climates of our growing regions help preserve the aromatic and flavor precursors we seek. Thoughtful yeast selection then unlocks and protects these delicate compounds. We favor farming practices that maintain a natural leaf canopy over the fruit, allowing dappled light to slow ripening and retain the terpenes and glycosides found in the grape skins and flesh. Through fermentation, these translate into a pure grape-to-glass expression. Overnight harvesting, gentle early pressing, oxidation control, expressive yeast strains, and long, cool stainless steel fermentations all work to maximize varietal character. One blend component aged sur lie for added texture, while others were racked early for freshness. Together, they form a balanced wine that showcases Sauvignon Blanc’s full aromatic and flavor spectrum.

Aromas: Pale straw in color, this wine is as refreshing to the eye as it is to the palate, with a bouquet of fruit and flowers that evokes spring in a glass.

Taste and Flavors: Zesty and vibrant, it bursts with sweet citrus—Yuzu, bergamot, and lemon caviar—layered with hints of floral peach. Bright fruit is balanced by notes of green papaya, tangy lemongrass, and a streak of slate-like minerality that adds tension and structure.

Technically: Alc: 13% • TA:6.3 g/l • pH: 3.42 • RS: .33%

