



2023 SAUVIGNON BLANC - SEMILLON

79% SUV BLANC | 21% SEMILLON

Retail: \$65 Cases Produced: 325

alc 13.4% | pH:3.26 | RS: 0.0

TASTING NOTES

Color | Vibrant straw yellow with a luminous quality.

Nose | Expressive blend of tropical fruits, white peach, lemon zest, with floral undertones and fresh herbs.

Palate | Crisp acidity, balanced richness, flavors of citrus, stone fruit, and a hint of minerality with a long, refreshing finish.

VINEYARD - VOGELZANG IN SANTA BARBARA

We only work with vineyards committed to sustainable practices.

Gravelly loam soil strewn with rock and rubble. Long heat days. Late afternoon cooling maritime winds. Vines with low vigor & proper drainage. Musque clone at the south side goes up a gradual hill that dips back into where their reservoir is fairly flat in Happy Canyon goes up a gradual hill. sandy, chalky gravelly textured soil Loamy

Brix at Harvest: 21

WINEMAKING & ELEVAGE

Barrel fermenting this wine brings a lot in terms of aromatics. The wine lives for 5 months in barrels, getting a stirring of the lees (battonage) - which we leave on right until bottling prep. It gives it a luscious mouthfeel

5 months in barrel - 1/3 new, 1/3 neutral, 1/3 once used. Some noticeable oak - adds structure and adds an interesting aromatic character to Sauv Blanc when it's not overused.

FOOD & WINE PAIRING SUGGESTIONS

Searred Scallops with Lemon Herb Butter

Lobster Risotto

Grilled Asparagus with Hollandaise Sauce

Chilean Sea Bass with Citrus Beurre Blanc

Poached Halibut with a Herb Vinaigrette

Herb-Crusted Chicken Breast with Lemon Cream Sauce

Fresh Goat Cheese and Arugula Salad with Lemon Vinaigrette

