



AVAs of California's North Central Coast



2020 SAUVIGNON BLANC

The 2020 Hayes Valley Sauvignon Blanc is a unique new world approach to a classic old-world style of white wine production. The wine is made of 100% Sauvignon Blanc grapes and is hand-picked, and hand sorted to maintain the highest quality product when it hits the crush pad. The wine is allowed minimal skin contact and is aged and fermented at extremely cold temperatures. This technique allows the wine to maintain its crisp natural acidity, as well as preserve the vibrant aromatic characteristics that would traditionally escape during a warm fermentation. The Central Coast spin of bright citrus and bold melon characteristics blend well with an old-world mix of fresh cut grass and subtle minerality.

HARVEST NOTES

2020 was another tremendous vintage for wine production in the Santa Clara Valley, marking four straight years of excellent quality partnered with average yields. The 2020 growing season started with a mild winter leading into a temperate spring. Early May brought a few significant rain events which were untimely with some varietals in full bloom. These rainstorms hindered the yields of some of the early season ripening varietals, such as Viognier and Marsanne. Luckily only a minor portion of the vineyard suffered from these bloom time rain events. The summer months brought even temperatures and no significant heat spikes, or prolonged heat events. The mild summer continued into the fall, where temperatures were seasonable to slightly below average. All of this came together with extended hang time giving us bold flavors and rich tannins. 2020 will continue the line of extraordinary quality and will be right in line with the flavors and components we are seeing in the 2018 and 2019 vintages.

WINEMAKING NOTES

The grapes are destemmed and cold-soaked on skins for 48 hours to allow for limited extraction of phenolics and tannins out of the skins. Post cold soak the wine is pressed off of the skins and cold settled for another 48 hours allowing the clean juice to be racked off of the thicker lees for a clean fermentation environment. This added technique gives this Sauvignon Blanc a rounder mouthfeel and larger body, separating it and its quality from the typical Central Coast or “new world” style of Sauvignon Blanc. Post fermentation, the wine is stored in stainless steel tanks where it is fined and filtered prior to bottling.

TASTING NOTES

- Color:** Light Straw
- Aroma:** Lime, Fresh Apple, Rose
- Structure:** Light Body, Medium Plus Acid, Medium Long Finish
- Flavors:** Fresh Cut Grass, Citrus, Wet Stone
- Pairings:** Goat Cheese, Figs, Crab

TECHNICAL INFORMATION

- Vineyards:** 100% Estate Vineyards
- Blend:** 100% Sauvignon Blanc
- Aged:** 100% Stainless Steel
- Harvest Date:** Sept. 11 – Sept. 23
- Average Brix at Harvest:** 23.0
- pH:** 3.37
- TA:** 0.69
- Alcohol %:** 13.5%
- Sugar:** 0.08 g/L

