



### THE VINEYARD

2021 was a superb growing season on the Central Coast. Great weather conditions steered the way to a smooth harvest, bringing forth healthy fruit and a well-balanced crop load. The vineyard is located on the north-east end of Paso Robles and features rocky terrain and well-drained soil. Moderate off-season rains and a cold winter helped the vines attain complete dormancy before new buds sprouted out and appeared in the middle of March. The spring and summer were optimum with just enough hot days to ripen the fruit. This valley vineyard sees cool nights which amplifies the grapes natural acidity and helps to create the tart and crisp flavors. The harvest was conducted entirely at night, ensuring that the grapes would enter the winery cool and out of the sun.

### THE WINEMAKING

The grapes were harvested overnight and delivered to the winery at daybreak during the first week of September. The clusters were then whole berry pressed releasing the juice into a settling tank. We elected to press at 1.5 bar, meaning we conducted a gentle press cycle, avoiding any extraction of harsh flavor components. The fresh grape juice tasted incredible off the press, packed with notes of passion fruit and sweet citrus. After the juice settled for 3 full days it was then racked/transferred to a clean stainless tank for alcoholic fermentation to begin. The wine fermented for a full 32 days in tank; no oak was used in the making of this wine. The fermentation vessel was temperature controlled not exceeding 55 degrees F. Post fermentation, we racked the wine again and transferred it to a new stainless tank for 2 months of aging before bottling the wine. It was easy to see that this wine needs to be bottled young! It's bright, fresh, fruity, lively and crisp. We bottled using screw caps, capturing the wine in the state of the freshest flavors possible.

### THE FACTS

**Varietal Composition:**  
100% Sauvignon Blanc  
**Appellation:** Paso Robles  
**Finished Alcohol:** 13.2%  
**Residual Sugar(G/F):** 0.18 g/100ml  
**Total Acid:** 0.67 g/100ml  
**pH:** 3.50  
**Bottling Date:** November 12, 2021  
**Release Date:** November 22, 2021  
**Total Production:** 1,120 Cases

### THE TASTE

Our 2021 Sauvignon Blanc is an inviting wine, crisp, fresh, vibrant and ends with a surplus of stone fruit aromas. This wine starts off with a wealth of fresh cut flower notes of clover and English daisy. The palate is expansive and savory in flavors of Meyer lemon, ripe peaches and grapefruit. The freshness perseveres through a full mid-palate that shows off round and textured layers. This is an impressively complex wine for an easy-drinking white wine. A pleasant contrast of fruity apricot and peach are persistent through the finish. Bottled November 12, 2021, this wine is best enjoyed upon release and will develop unique nuances of flavors in the next 3 years.

-Paul Frankel, Winemaker