

FLYING CLOUD

WINERY

2016
SAUVIGNON BLANC
CENTRAL COAST

Varieties:	78% Sauvignon Blanc and 22% Albariño
Vineyard:	78% Hamish Marshall Vineyard, 22% Jespersen Ranch
Harvest:	Hand-picked on August 22 and September 30, 2016
Oak:	Cold fermented (57 degrees F) in stainless steel tanks & aged in stainless steel tanks
Alcohol:	13.5%
pH:	3.40
Titrateable Acidity:	6.30g/L
Bottling:	409 Cases; March 14, 2016
Suggested Retail:	\$20

This is our second release of Flying Cloud Sauvignon Blanc and it is primarily Sauvignon Blanc with a small amount of Albariño. It's all from the Edna Valley. This is our white Flying Cloud wine and it stands beside the reds: Cabernet Sauvignon, Zinfandel, and Aviator (a red blend).

Our Sauvignon Blanc embraces the modern equipment at our winery; grapes are pressed in a state-of-the-art membrane tank press. The juice is chilled in stainless steel tanks, racked the following day to stainless steel tanks for cold fermentation and aging.

The 2016 vintage was one of our best in recent years; a very cool growing season on the heels of a moderate winter rain season. The acids were higher than we've seen in recent vintages, and the flavors are quite pronounced. The cool temperatures in August and most of September allowed for a moderate place to harvest.



This Sauvignon Blanc was grown at a new vineyard in the Edna Valley, Hamish Marshall Vineyard, and is bursting with floral and green fruit aromas. There is lots of energy in this wine with bright acidity, lime zest, and honeydew flavors, as well as a mouthwatering, crisp finish.
