

2018
SAUVIGNON BLANC

CENTRAL COAST

524 Cases | Bottled February 18, 2019
Suggested Retail: \$20

WINEMAKING

This is our fourth release of Flying Cloud Sauvignon Blanc, our white Flying Cloud wine and it stands beside the reds, Cabernet Sauvignon, Zinfandel and Aviator.

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.

VINTAGE

The Edna Valley experienced a very cool 2018 season and harvest. In terms of growing degree days (GDD) 2018 was the second coolest growing season in the past 10 years at 2,253 GDD. Only 2010 had fewer GDD at 2,145. During the spring and summer, we had day after day of moderate temperatures peaking just into the low 70s. There were only a few atypical days in July and August with temperatures in the 90s. Furthermore, the harvest weather was ideal with consistent mild temperatures. We had the luxury to bring in fruit at a manageable pace, at ideal sugar and acid levels, over the duration of the long harvest season, starting in late August and continuing into early November.

Our region is still experiencing an extended drought and specifically we received only 12.7" of rain during the 2017/2018 winter, of which 5.25" came during a five-day storm in March. For the 2018 harvest, Sauvignon Blanc yields were up about 20% primarily due to an exceptional set in the spring.

Vineyard:

99% Hamish Marshall Vineyard, Edna Valley
1% Spanish Springs, SLO County.

Varieties:

99% Sauvignon Blanc and 1% Albarino

Harvest:

Hand-picked on September 19, 2018

Fermentation:

fermented and aged in small stainless-steel tanks

Alcohol:

13.0%



TASTING NOTES

Pale, light straw color, brilliant. Honeydew, key lime zest and a hint of nectarine in the aroma. The wine has wonderful aromatic lift. Nice mid-palate richness, refreshing acidity.