

2019
SAUVIGNON BLANC

EDNA VALLEY

444 Cases | Bottled March 9, 2020
Suggested Retail: \$20

WINEMAKING

This is our fifth 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 2019 season and harvest. This was very similar to 2018 except there were less high peak temperatures during the 2019 growing season. In terms of growing degree days (GDD) 2019 was cool at 2,450 GDD (region 1). The valley received a good amount of rainfall during the winter months at 26 inches. 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 early to mid-September.

Vineyard:

100% Hamish Marshall Vineyard

Varieties:

100% Sauvignon Blanc

Harvest:

Hand-picked on September 19, 2019

Fermentation:

fermented and aged in small stainless-steel tanks.
Filtered before bottling.

Alcohol:
13.2%

T.A:
6.30

pH:
3.55



TASTING NOTES

Pale white - straw color, bright and youthful in appearance. Green pear, floral, and citrus zest give the nose a big lift. Aromatic and perfumed. Refreshing, mineral, a wine with verve. Great with oysters, pasta alfredo or salmon.