

2020  
**SAUVIGNON BLANC**

EDNA VALLEY

150 Cases | Bottled May 26, 2021  
**Suggested Retail: \$20**

**WINEMAKING**

This is our sixth 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 freshly pressed juice is chilled in stainless steel tanks, two thirds is racked to stainless steel tanks for cold fermentation and aging, and one-third goes to neutral French oak barrels for fermentation.

**VINTAGE**

In terms of the climate in the Edna Valley we saw low rainfall totals of 15 inches for the 2019/2020 winter preceding the growing season. We experienced moderate spring and summer temperatures and projected an average size crop. There were a couple of minor heat spells, August 14 – 22 (highs in the mid-90s), September 5 – 7 (peaked at 117 on 9/6) and a small amount of smoke during the early stage of harvest from the Northern California fires. Despite this we made beautiful wines in 2020. They show good concentration of ripe flavor, lush full body, and low acidity...showy and easy to drink.

**Vineyard:**

100% Hamish Marshall Vineyard

**Varieties:**

100% Sauvignon Blanc

**Harvest:**

Hand-picked on September 20, 2020

**Fermentation:**

1/3 fermented in neutral French oak barrels,  
2/3 fermented and aged in stainless-steel tanks.  
Filtered before bottling.

**Alcohol:**  
13.0%

**T.A:**  
5.33

**pH:**  
3.57



**TASTING NOTES**

This is a pale straw brilliant wine in appearance. The nose exudes lime zest, sweet pea, citrus blossom, and a hint of crusty baguette. It has an unmistakable elegant Sauvignon Blanc aroma profile. On the palate the wine is smooth and seamless with gentle acidity and lingering green citrus zest and honeysuckle flavors on the finish.