

2023

SAUVIGNON BLANC

SAN LUIS OBISPO COAST

766 Cases | Filtered and Bottled February 7, 2024

Suggested Retail: \$25

VINEYARD

The San Luis Obispo Coast is located on the South-Central Coast of California. The appellation spans the coast from Cambria in the north to Nipomo in the south along the Pacific Ocean. The region is influenced by the cool afternoon breezes from the ocean to the west, bordered by mountains to the east creating a cool pocket in which to grow cool-climate grape varieties. It lies at 35 degrees latitude and therefore receives lots of bright light from a “directly overhead” sun. This is a unique climate of cool air temperatures and intense sunlight.

VINTAGE

2023 was a very cool year. The vines got quite a soaking of winter rains at around 45”, which help flush salts away from the root zone and contribute to the thirsty aquifer. We had an overcast, cool spring. The soil remained cool throughout the spring and early summer setting the stage for a long season and late harvest. There were a couple of rain events, one during early August and another during early September, but very small amounts of rain. We waited for ripeness and sugar...and continued to wait until the full moon in late September, when harvest started in full swing. Once we got going, we didn't really let up until the next full moon in late October. Harvest was quite compressed. The acids were a bit higher this year, as expected. The wine quality is outstanding...dare I say probably the best we've seen in several decades.

WINEMAKING

This is our sole white wine under the Flying Cloud label, which goes along with the three reds: Cabernet Sauvignon, Zinfandel and Aviator 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 freshly pressed juice is chilled in stainless steel tanks; the juice is racked to stainless steel tanks for cold fermentation and aging.

Vineyard:

65% Marfarm Vineyard

35% Trestle Vineyard

Harvest:

Hand-picked on September 21 and 29, 2023.

Grape Analysis:

21.8 °Brix, 6.8 T.A., 3.20 pH.

Fermentation:

94% fermented and aged in stainless-steel tank. 6% barrel fermented and aged. Select natural yeast. Filtered.

Alcohol:

13.0%

T.A:

5.74 g/L

pH:

3.37

FLYING CLOUD
WINERY



TASTING NOTES

Brilliant pale straw color, with hint of green.

Honeydew melon, citrus zest, lemon curd makes up the well-defined aromas, the palate is integrated with moderate alcohol and refreshing acidity, seamless and energetic, finishing with distinctive Sauvignon Blanc flavors.