



TANGENT

2012 LATE HARVEST SAUVIGNON BLANC

VARIETAL BACKGROUND

Sauvignon Blanc hails from the Bordeaux and Loire regions in France, both on the Atlantic coast. More specifically, the best-known wines from Bordeaux are made in the Graves region, and in the Loire, from the Sancerre and Pouilly-Fumé areas. Other notable Sauvignon Blanc producing regions include Chile, Australia, South Africa, the Tre Venezie in Italy, and Washington State. New Zealand Sauvignon Blanc was brought to California in the late 1800s.

SIP™ CERTIFIED SUSTAINABLE

The Niven family's estate vineyard, Paragon, has earned the Sustainability in Practice (SIP™) Vineyard Certification. The family has ensured that these vineyards have historically been farmed in a careful and responsible manner, taking into account all facets of the surrounding environment. Certification proves their collective commitment to environmental stewardship, economic viability, and equitable treatment of employees. SIP™ provides a comprehensive and verifiable method to authenticate a vineyard's attention to integrated farming practices.

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Owned and farmed by the Niven family, the Paragon Vineyard in the Edna Valley of California provides the grapes for this wine. Originally planted in 1973, these are most likely the oldest Sauvignon Blanc vines south of the North Coast. With the Pacific Ocean lying only five miles to the west, its influence creates one of the longest growing seasons in the state. As in the cool climates of both France and New Zealand, the grapes leisurely ripen, creating fruit of structured minerality and good acid backbone.

For this special variation on our classic Sauvignon Blanc, our winemaking team leaves the grapes on the vine late into the harvest season. The team harvests at different levels of ripeness in order to achieve the ideal finished wine. Longer hangtime on the vine dehydrates the grapes to an almost raisin-like state. Next, the grapes are pressed slowly overnight to gently extract the juices that are left. The wine is then cool tank fermented and bottled in a 375 ml demi.

TASTING NOTES

"A great wine to accompany cheese and pâté, dessert or spicy food with a perfect balance of sweetness and acidity and intense notes of honeyed apricot, butterscotch and marmalade, plus hints of saffron spice. We harvested the Sauvignon Blanc grapes used in this wine over a month later than our regular harvest so that they almost resembled golden raisins. We have bottle-aged this wine for you so it is ready for drinking now and will keep for many years to come due to the high sugar and alcohol content."

STATS

APPELLATION: Edna Valley

VINEYARD SOURCE: Paragon Vineyard, Edna Valley

VINEYARD CERTIFICATION: SIP Certified Sustainable

CLONES: 1, 530 and Musque

HARVEST DATES: 9/21/2011 and 10/6/2013-10/8/13

FERMENTATION: Pressed for 12 hours overnight. Cold tank fermented at 58°F for 34 days. Temperature is then decreased to 25°F to terminate fermentation

BARREL CONTACT: Zero

% ML: Zero

ALCOHOL: 16.5%

TA: 6.44 g/l

PH: 3.55

BOTTLING DATE: 8/31/14

CLOSURE: Natural Cork

CASES PRODUCED: 218 375 ml cases

SUGGESTED RETAIL: \$30



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