

TANGENT

2018 ECCLESTONE



VARIETAL BACKGROUND

This exotic blend of six white varietals is unlike any wine out there. It is a crisp, clean explosion of citrus, pear and orange blossom, with a surprising touch of honey. Enjoy it anywhere, anytime, with just about any cuisine.

THE EDNA VALLEY

The coolest growing region in all of California, as cited in a study by Southern Oregon University, the Edna Valley is a mere 5.4 miles from the Pacific Ocean. Consequently, the extended growing season allows grapes grown here to develop intense and complex varietal flavors, while achieving optimum maturity levels. Known as the "Dirt of the Devil," the soils in the northern portion of the valley are also unique. As Islay Hill is the most southern sibling in a chain of extinct volcanoes known as the Seven Sisters, volcanic remnants are combined with clay loam and rocky marine sediment, offering a distinct mix of nutrients and good drainage.

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.

TASTING NOTES

"Bright fruit and floral aromas jump out of the glass, complemented by flavors of grapefruit, pineapple, melon and lychee. This medium bodied wine is crisp and balanced while maintaining intense aromatics and flavors. Peach and pear flavors linger on the palate with a honey sweetness on the finish."

STATS

APPELLATION: Edna Valley

VARIETAL BREAKDOWN: Pinot Gris (65%), Viognier (15%), Grüner Veltliner (15%), Orange Muscat (5%)

VINEYARD SOURCE: Paragon Vineyard, Edna Valley

VINEYARD CERTIFICATION: SIP Certified Sustainable

HARVEST DATES: 9/20/18 - 10/25/18

AVERAGE BRIX: 23.66

FERMENTATION: Cold tank fermented at 58°F

BARREL CONTACT: Zero

% ML: Zero

ALCOHOL: 13.9%

TA: 6.21 g/l

PH: 3.29

BOTTLING DATE: 5/20/19

CLOSURE: Screwcap

CASES PRODUCED: 261

SUGGESTED RETAIL: \$24



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