

TANGENT

2018 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, Northern Italy in Italy, and Washington State.

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.

TANGENT SAUVIGNON BLANC

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.

Our winemaking team harvests at different levels of ripeness in order to achieve the ideal finished wine. One portion is picked a bit early; the higher acid and lower sugar in the berries bring a crisp citrus and slight herbal character. The middle portion is harvested at balanced ripeness, while the third is picked a little later in the season. The fruit in this last batch provides tropical notes and a round mouthfeel. Clusters are picked from different vineyard blocks at each of the three stages, and fermented separately. Stainless steel tanks provide the perfect environment, and the juice is kept very cool during fermentation, usually lasting five to eight weeks. There is no oak influence or malo-lactic fermentation.

TASTING NOTES

"A dynamic wine that showcases the union of cool climate farming and 46 year old pioneering vines. Most Sauvignon Blanc grown in California hails from warmer regions. However, our Tangent Sauvignon Blanc is grown 5.4 miles from the Pacific Ocean. It offers vibrant flavors of zesty citrus, passionfruit and guava backed by bright acidity and chalky minerality. We like to think of it as the stylistic meeting point of Sauvignon Blancs from New Zealand and Sancerre. It's crisp and fresh yet offers up balanced elegance."

STATS

APPELLATION: Edna Valley

VINEYARD SOURCE: Paragon Vineyard, Edna Valley

VINEYARD CERTIFICATION: SIP Certified Sustainable

CLONES: 1 and Clone 530

HARVEST DATES: 9/22/18 -11/6/19

FERMENTATION: Cold soaked on skin for 2 hours, cold tank fermented at 52°F from 22 to 29 days.

BARREL CONTACT: Zero

% ML: Zero

ALCOHOL: 13.8%

TA: 7.0 g/l

PH: 3.19

BOTTLING DATE: 6/13/19

CLOSURE: Screwcap

CASES PRODUCED: 10,120

SUGGESTED RETAIL: \$17



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