

TANGENT

DEPART FROM THE ORDINARY

2019 CLONE 530



WINEMAKING

With the Pacific Ocean lying only five miles to the west, its influence creates one of the longest and coolest growing seasons in the state. Soils are a mixture of volcanic, clay loam and rocky marine sediment, offering few nutrients, which allows the vines to struggle and focus on producing high-quality, flavorful grapes. The grapes leisurely ripen, creating fruit of structured minerality and good acid backbone.

For this exclusive small production wine, we decided to produce a wine solely from our favorite Clone. The highly aromatic Clone 530 is one of the few clones that comes from the original home of Sauvignon Blanc, France's Loire Valley. We grow it in the Edna Valley great success. With a lighter crop and small juicy berries, this clone produces a uniquely expressive wine. While managing the grapes in the vineyard is hard work throughout the growing season, once the wine enters the cellars we keep it cool to preserve the varietal characteristics. Winemaking interventions are minimal with the wine being stored in stainless steel tanks to ensure every glass expresses the aromatic intensity of this beloved variety.

2019 VINTAGE

The 2019 growing season featured a mild summer which allowed the grapes to ripen slowly. Heat waves and rain spells were limited, and the harvest was slow and cool. As a result, this vintage shows exceptional quality and elegance.

SIP™ CERTIFIED SUSTAINABLE

This wine is sourced from one vineyard that has earned the Sustainability in Practice (SIP™) Vineyard Certification. This vineyard site has historically been farmed in a careful and responsible manner, taking into account all facets of the surrounding environment. This certification proves the commitment to environmental stewardship, economic viability, and equitable treatment of employees.

TASTING NOTES

With a nose that bursts out of the glass, this Sauvignon Blanc has flavors of tropical fruit, citrus, apple and juicy passionfruit. The beautiful crisp acidity makes this wine perfect on its own. It is especially fun when paired with light salads and seafood.

STATS

APPELLATION: Edna Valley

VINEYARD SOURCE: Paragon Vineyard, Edna Valley

VINEYARD CERTIFICATION: SIP Certified Sustainable

HARVEST DATES: October 2019

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

BARREL CONTACT: Zero

% ML: Zero

ALCOHOL: 14.9%

TA: 6.8 g/L

PH: 3.12

BOTTLING DATE: JUNE 2020

CLOSURE: SCREW CAP

CASES PRODUCED: 385 CASES

SUGGESTED RETAIL: \$32

ABOUT TANGENT

Made with coastal fruit grown just a few miles from the ocean along the Central Coast of California and with winemaking practices that allow the varietal characteristics to be showcased, our wines unlock a world of possibilities. Life is distinctly vibrant when you take a Tangent.



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