

2010 sauvignon blanc ■ edna valley

TASTING NOTES

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, Washington State and New Zealand. Sauvignon Blanc was brought to California in the late 1800s.

SIP™ CERTIFIED SUSTAINABLE

The Niven family's two estate vineyards, Paragon and Firepeak, have earned the Sustainability in Practice (SIP™) Vineyard Certification. Managed by their Pacific Vineyard Company, 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. A project of the Central Coast Vineyard Team, 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 most of 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 four 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.

Winemaker Christian Roguenant harvests at different levels of ripeness in order to achieve his 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 fruit is kept at a cool 52 degrees during fermentation, usually lasting six to eight weeks. There is no oak influence or malo-lactic fermentation, as Christian sticks to the age-old methods. There are generally ten or so separate wines made during the winemaking process, and he painstakingly blends them to his liking before bottling.

TASTING NOTES FROM WINEMAKER CHRISTIAN ROGUENANT

"This vintage is bright and racy, with flavors of passion fruit, pear, lemon and grapefruit. Minerality notes, lively acidity, and green grassy elements balance the wine nicely. It finishes long with a touch of zesty lime. My favorite wine with oysters, it pairs well with most all seafood."



WINE STATISTICS

Appellation	Edna Valley, California, USA
Vineyard Certification	SIP™ Certified Sustainable
Clones	1, 530 and Musque
Tons per acre	3.05 - 4.12
Harvest date	October 7-16, 2010
Average Brix at harvest	23.48
Yeast	QA23, VIN13, X5, VL3
Fermentation	100% Stainless steel at 52 degrees for 38 days
Barrel contact	Zero
% ML	Zero
Alcohol	13.5%
Acid @ bottling	7.86 g/l
pH @ bottling	3.13
RS @ bottling	None
Bottling date	March 1, 2011
Closure	Screwcap
Cases made	15,359
Suggested Retail	\$13.00