

# OUTWARD

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## 2022 Presqu'île Vineyard Sauvignon Blanc

### vineyard

Presqu'île is located on the southwestern end of the Santa Maria AVA and is therefore a very cold location with a strong influence from the ocean.

Santa Maria is a unique east/west valley, which acts as a funnel receiving all of the maritime effects from the cold Pacific. The vineyard is infiltrated daily by cold fog and wind, which lengthens the growing season and allows the fruit more time on the vine to develop complexity of flavor. The vineyard is planted on ancient sand dunes and is certified organic.

### winemaking

The Sauvignon Blanc was harvested by hand at 20.7 Brix, and was sent directly to the press. The juice was cold settled overnight then racked to neutral oak barrels where it carried out a native fermentation.

After fermentation, the barrels were topped up and aged on the lees until bottling. Minimal sulfur was added for stability before bottling without fining or filtration in April 2023.

### tasting notes

The 2022 Sauvignon Blanc exhibits refreshing, cool-climate varietal expression. Subtle green tones and honeysuckle intertwine with citrus, gooseberry, and tropical notes to make for a very expressive nose, while the palate is held together with a firm core of bright acidity.

### details

- composition: 100% Sauvignon Blanc
- cases produced: 144
- harvest Brix: 20.7
- alc: 12.6
- pH: 3.38
- TA: 6.3 g/L
- RS: 0.1 g/L