

OUTWARD

2023 Presqu'île Vineyard Sauvignon Blanc

vineyard

Presqu'île is located on the southwestern end of the Santa Maria Valley AVA and is 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 planted on ancient sand dunes and 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.

winemaking

The Sauvignon Blanc was harvested by hand at 21.5 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 March 2024.

tasting notes

The 2023 Sauvignon Blanc exhibits refreshing cool-climate varietal expression. Zesty citrus, passionfruit, and gooseberry intertwine with fresh white flowers to make for a very expressive nose, while the palate is held together with a core of bright acidity and a long-lasting finish.

details

- composition: 100% Sauvignon Blanc
- cases produced: 96
- harvest Brix: 21.5
- alc: 12.5
- pH: 3.33
- TA: 6.9 g/L
- RS: 0.1 g/L