

# GROUND CALIFORNIA

2023  
SAUVIGNON BLANC

JOSH PHELPS — WINEMAKER

## VINTAGE NOTES

While 2 weeks late in getting underway, a long, cool 2023 growing season along California's coastal and adjacent valleys provided ideal conditions for crafting this pure, laser focused expression of Sauvignon Blanc. Yields were slightly above average, but favorable late-season weather provided extra ripening time, ensuring fruit that met or exceeded our high standards for quality.

## VINEYARD SOURCES

We work with a select list of small well-established vineyards in the Santa Barbara, Central Coast, and inland valley regions. Our vineyard partners are just as dedicated as we are to the production of exceptional wines that truly express the land on which they were conceived.

## WINEMAKING

Harvested in the cold early morning hours, the fruit was rushed to the winery for immediate loading into the press. The fresh juice was fermented cold in jacketed stainless-steel tanks, allowing us to maintain the vibrancy and bright natural acidity of this classic Sauvignon Blanc.

## TASTING NOTES

Opening with vibrant stone fruit, pomelo and guava flavors, the wine expands on the palate to include subtle notes of pear and litchi fruit. Meyer lemon zest and excellent natural acidity allow this Sauvignon Blanc to retain refreshing tension throughout the finish.

## COMPOSITION

100% Sauvignon Blanc

## BOTTLED WINE ANALYSES

Alcohol By Volume 13.5%

