

STORM WINES



2018 Santa Ynez Valley Sauvignon Blanc

The fruit for this Sauvignon Blanc was sourced from four vineyards at different corners of Santa Ynez Valley. A combination of Old and New World winemaking techniques were thoughtfully used to bring out the grapes' full potential.

Tasting Notes

Grapefruit and tropical notes dominate the nose, with a hint of grassiness. The palate is round and quenching with citrus, guava and melon flavors that finish long. New World freshness meets Old World texture.

Production Details

- 27% McGinley Vineyard, 27% Curtis Vineyard, 26% Kingsley Vineyard, 22% Mirabella's Vineyard
- 24 hour skin contact on 50% of fruit before pressing at cold temps
- A combination of different clones, climates, and soils within Santa Ynez Valley, each bring a unique component to the blend
- 100% Stainless steel fermentation at cold temperatures
- Reductive winemaking techniques to preserve freshness, flavor and aroma profiles
- Aged for 6 months on the lees for added mouth feel and texture
- 1100 cases produced

Alc. 13.0% | pH 3.35 | Total Acid: 6.4g/l