VIBRANT & REFRESHING

2025 CANNONBALL CALIFORNIA
SAUVIGNON BLANC



Origin: Alluvial soils unite our vineyard sites, providing the fertile foundation where Sauvignon Blanc thrives and develops its distinctive character. We blend fruit from select parcels across Coastal California to capture a broader spectrum of varietal expression than any single vineyard can offer. Our sources range from the fog-cooled valleys of Mendocino to the rolling hills and riverside vineyards of Sonoma County. Clonal selection plays a critical role in expressing both varietal character and sense of place. Clone 1 forms the backbone of the blend with vibrant citrus notes. Clone 530—one of the few Sauvignon Blanc clones originating from France's Loire Valley—contributes texture, small-berry concentration, and gooseberry aromatics. A touch of Musqué Clone 27 adds layers of stone fruit and delicate white rose petal perfume.

Winemaking: Sauvignon Blanc is one of the world's most aromatic white varieties, and our cool-climate vineyards help preserve the compounds responsible for its vibrant character. A protective leaf canopy shades the fruit, slowing ripening and enhancing aromatic intensity.To capture and express these qualities, fruit is harvested overnight, gently pressed, protected from oxidation, and fermented slowly at cool temperatures in stainless steel. Select yeast strains enhance varietal expression, while a portion of the blend is aged sur lie to add texture and mouthfeel. The result is a balanced, expressive wine that showcases the freshness, purity, and complexity of Sauvignon Blanc.

Aromas: An energetic rush of citrus, stone fruit, and minerality, our Sauvignon Blanc awakens the senses with vibrant aromas of muddled lime, lemon zest, fresh herbs, and wet slate.

Taste and Flavors: A pale straw hue hints at the wine's refreshing character, revealed on the palate through tangy citrus, crisp green apple, and crushed seashell minerality. Notes of white peach, fresh nettle, and lemongrass highlight the purity and precision of the variety, while electric acidity carries the wine with taut elegance and balance.

Technically: Alc: 13% • TA:6.1 g/l • pH: 3.25 • RS: .35%