

2021

SAUVIGNON BLANC

EDNA VALLEY

520 Cases | Bottled February 2, 2022

Suggested Retail: \$20

VINEYARD

The Edna Valley is located on the South-Central Coast of California next to the town of San Luis Obispo. The valley spans in a north-east-southwest orientation and is open at the Pacific Ocean to the West; it lies in Southern California at 34 degrees latitude and receives an abundance of light from a “directly overhead” sun. The climate is strongly influenced by regular summer-time afternoon cool breezes coming from the Pacific Ocean. This is a unique climate of cool air temperature and intense sunlight.

VINTAGE

The 2021 Vintage – in a word “Epic”. We started the growing season with a very dry winter, only 11” of rain and most of the rain came during a late January four-day rainstorm dropping 7” of water. In general, the growing season was cool. Apart from one warm day on June 16 when the temperature rose to 105 degrees F, there were no other heat spikes during the year. The mild temperatures continued through harvest in September and October, which increased the amount of time for picking at optimal maturity. This was a late harvest with long hang time yielding wines with concentrated flavors and high acidity.

WINEMAKING

This is our sole white wine under the Flying Cloud label, which goes along with the three reds: Cabernet Sauvignon, Zinfandel and Aviator Red Blend.

Our Sauvignon Blanc embraces the modern equipment at our winery; grapes are pressed in a state-of-the-art membrane tank press. The freshly pressed juice is chilled in stainless steel tanks; most of the juice is racked to stainless steel tanks for cold fermentation and aging, and a small amount goes to neutral French oak barrels for fermentation and aging.

Vineyard:

100% Hamish Marshall Vineyard.

Harvest:

Hand-picked on September 21, 2021.

Grape Analysis:

22.1 °Brix, 5.9 T.A., 3.47 pH.

Fermentation:

15% fermented in neutral French oak barrels,
85% fermented and aged in stainless-steel tanks.
Filtered before bottling.

Alcohol:

13.0%

T.A.:

6.08 g/L

pH:

3.40

FLYING CLOUD
WINERY



TASTING NOTES

Brilliant pale straw color. The nose has aromatic notes of kiwi, honeydew melon, and tarragon. Fresh, bright palate, excellent balance of refreshing acidity and rich midpalate, lingering citrus rind and wet stone flavors.