



SEA PINES VINEYARD 2023 SAUVIGNON BLANC, Mendocino County Made with Organic Grapes

Sea Pines Vineyard is a coastal brand made from certified organic grapes. The brand came to be from years of building relationships with the best coastal growers in California who share our passion for sustainability and whole value Organic Winegrowing. Currently we offer a Sauvignon Blanc and a Cabernet Sauvignon, but plan to expand the range as we are able to find new grape sources. Sea Pines are found along California's coast line from Monterey through Carmel, Marin, Sonoma and Mendocino Coasts and signify cooler climates as these trees showcase the windy climate with its Bonsai-type architecture formed from breezy climates.

Vineyard and Winemaking Facts: This organically grown Sauvignon Blanc is from Cox Vineyard in Ukiah within Mendocino County. This vineyard has been certified organic for over 30 years and farmed by Chuck Vau. It is cool valley fruit at 700 feet in elevation containing a mixture of clay and sandy loam soils. This vintage was a very light crop due in part to the drought, which produced cosmetically perfect, tight clusters with no raisins or rot of any kind. The grapes were hand harvested early morning and delivered to the winery early morning for whole cluster pressing. The juice was then cold settled for 2 days and then racked clean and fermented over 30 days at 49-50F. Once fermentation was completed, elemental sulfur was added, and no malo-lactic formation occurred. The wine is bottled early to preserve aromatics and overall freshness.

Tasting Notes: The color is a very pale straw color with aromas of verbena lemon, dried wild raspberry with faint sandalwood and wet stone mineral notes. The palate has ample acidity due to the low yielding organic vines from the fog laden North Coast of Mendocino in Ukiah. The palate enters as ripe, tart green apple, fresh Kadota fig with guava and light passion fruit. The finish is refreshing and light with impressive acidity in the form of citron lemon which is backed with incredible minerality that will pair well with a myriad of dishes.

Food Pairings: I love this wine with fresh oysters on the half shell with mignonette to wild caught grilled Halibut and goat cheese tarts. Try it as an aperitif or with a cheese course with both hard and soft cheeses.

Varietal Composition... Sauvignon Blanc
Appellation..... Mendocino County
Winemakers..... Chris Condos & Richard Bruno
Alcohol..... 13.5%
ML..... 100% stainless steel fermented, no malo-lactic
TA..... 7.03g/L
pH..... 3.13
R.S..... Dry
Production..... 1,100 cases

