



2018 HERON SAUVIGNON BLANC, MENDOCINO COUNTY

TECHNICAL NOTES

Vineyards: Hopland (90%) & Yountville (10%)

Hopland is home to ideal Sauvignon Blanc growing conditions, where warm daytime temperatures give way to unusually cool nights – a combination that allows Sauvignon Blanc to achieve maximum ripeness while retaining varietal character and great acidity. Yountville, which is a little warmer than Carneros and a little cooler than St Helena, has great drainage with clay-loam soils. This cool microclimate is known for vibrant fruit and balanced acidity.

VINEYARD AND CANOPY MANAGEMENT: Our grower in Hopland farms this fruit organically and is a sustainable operation. The vines are cordon trained with a VSP system and basal leafing on the shady side of the canopy. The vineyard produces 4-5 tons per acre and we pick ripe at 23.5-24 Brix. We also use the same dash of organically grown Yountville fruit we have always used to round out the palate.

Alcohol: 13.8% pH 3.40 TA 6.8 g/L

WINEMAKING DETAILS: To get that fresh, fruit driven style, whole berry fruit went to press. After juicing and cold settling for 48 hours, we rack the juice clean and ferment in tank for over a month's time to preserve the fruit character and to develop complex aromas. The wine sees no oak nor Malo-Lactic fermentation.

WINEMAKER'S COMMENTS: Our refreshing Sauvignon Blanc has a pale to light straw color. The aromas expressed are mainly citrus with lemon-lime and honeysuckle notes. The palate is juicy with tropical mango and papaya flavors which are backed by ample acidity thanks to the cool climates of Hopland in Mendocino County. The finish is a melange of citrus including key lime, lemon tart, and orange blossom with lip smacking acidity that begs for oysters on the half shell.

INSPIRATION: My unconventional childhood – living in mining towns on four continents – fostered my love of travel and adventure. My desire is to explore and to experience the cultures, foods, and wines of the world. Wanderlust and curiosity have led me on many paths including studying winemaking in Bordeaux, opening a restaurant and importing wine into Denmark, and Master of Wine studies. With this love of wine and an entrepreneurial spirit, I started Heron Wines in 1994 with little more than a credit card, a "business plan" sketched out on a napkin, and an idea to make great and affordable wine. Even today, I continue my global exploration to make the most distinctive and delicious wines from the best places on earth. – Laely Heron