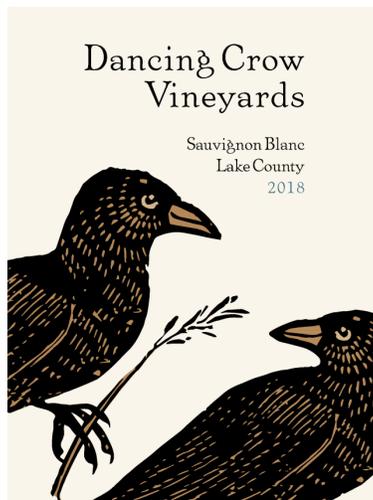


Dancing Crow Vineyards

2018 Lake County Sauvignon Blanc

The Growing Season

2018 was a remarkable vintage in Lake County, beginning with well-timed May rain followed by beautiful sunny weather throughout the crucial flowering phase. While the set was bountiful, the increasing heat in June and July tempered the berry size. By late September, the warm, summer temperatures gave way to mild, fall, coastal temperatures, which allowed harvest to be delayed a week longer than normal. The extended hang time enhanced texture and flavor development, while the cooling “coastal effect” preserved the subtlety of aroma that is often lost in warmer vintages.



Winemaking

A smaller overall berry size added to the 2018 vintage having an additional layer of depth and complexity. Winemakers David and Katharine DeSante were especially pleased with the final product after our two yeast strains were employed and the cold fermentation and lees stirring were brought through to completion. In the style of Sancerre, our winemaking focuses on showcasing the crisp and aromatic side of Sauvignon Blanc, with particular attention to the clear expression of the grape as it is grown in our vineyard. Once it was all said and done, our signature combination of floral aromatics, rich mouthfeel and a citrusy brightness, complimented by an extended finish was as evident as ever. David and Katharine feel this is likely our best vintage to date!!!

The Land

The Dancing Crow Vineyard sits at 1400 ft. elevation near the base of Mount Konocti on the western shore of Clear Lake in Northern California's Lake County. The vineyard's soil is a dark, dense, volcanic clay loam that retains water in springtime, but then cracks in the heat of July and August, decreasing vigor to 3-4 tons/acre. Yet, during the summer months the vines are able to recover and respire in the evening due to coastal breezes pulled across the Mayacamas mountain range by the vast size of Clear Lake. This unique combination of elevation, energetic clay soil, and hot days & cool nights produces ideal conditions for a true expression of the Sauvignon Blanc varietal at 12% alcohol – highlighting citrus & stone fruit flavors with bright, refreshing acidity.

Winemaker's Tasting Impressions

Floral lemon blossom aromas are married to fresh cut Bartlett pear in the glass. The palate has a bright, yet smooth texture, with flavors of yellow nectarine, green apple, fresh thyme and mandarin peel that enliven the palate, followed by a lengthy full-flavored finish.

Varietal: 100% Sauvignon Blanc

Clone: UCD1 – Bordeaux circa 1880

Aging: 6 months stainless steel

Yeast: NT116 “le packet blue”

VL3 Denis Dubourdieu

Appellation: Lake County, Big Valley District AVA

Soil: “Diablo” Clay Loam

Elevation: 1400 ft.

pH 3.40

Alcohol: 12.0%

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www.dancingcrow.com