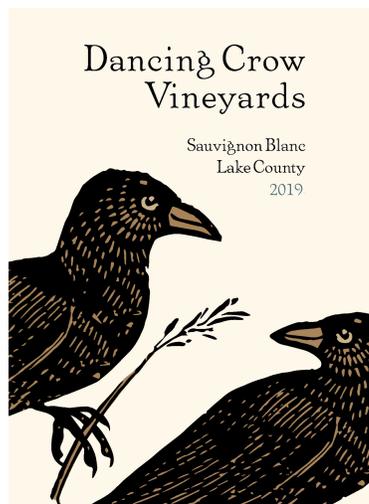


Dancing Crow Vineyards

2019 Lake County Sauvignon Blanc

The Growing Season

The 2019 Lake County growing season was dynamic, starting with a significant amount of winter rain that replenished local wells and reservoirs. Rains continued into February, with conditions being cool and wet into spring delaying budbreak and bloom by about a week. These cool temperatures followed throughout late spring allowing the grapes to mature gradually at lower sugar levels. Consistently warm midsummer temperatures encouraged steady ripening, culminating in excellent vine growth with nicely sized, fairly loose clusters. August saw a rise in temperatures that pushed harvest dates back near their usual timeframes. We began picking on August 27th – about a week later than normal – when the grapes hit 21.5 Brix, which is the perfect sugar level to allow our fruit to display its beautiful full flavors, fresh acidity and superb balance.



Winemaking

After pressing the grapes, winemakers David and Katharine let the juice settle for three days at 48-50°F before being racked for fermentation. We utilize two yeast strains in separate fermentations with particular focus on developing aromatics, richness and mouthfeel. Cold fermentation and lees stirring are employed to further the process by adding length and texture, in addition to, enhancing innate floral and fruit aromas. 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.

The Land

The grapes for the 2019 Sauvignon Blanc sit at 1400 ft. elevation near the base of Mount Konocti on the western shore of Clear Lake in Northern California's beautiful 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 12.5% alcohol – highlighting citrus & stone fruit flavors with bright, refreshing acidity.

Winemaker's Tasting Impressions

On the nose there are aromas of yellow peach, basil and guava. The palate has an invigorating, fresh texture, showcasing flavors of pear, lemongrass and crisp green apple, followed by a hint of lime rind on the lengthy, bright, 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: 12.5%

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