

Dancing Crow Vineyards

2022 Sauvignon Blanc – Lake County

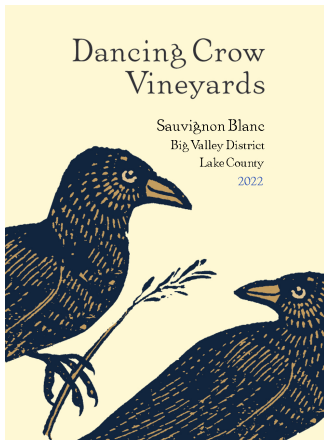
Winemaker Sensory Impressions

This year's Dancing Crow Sauvignon Blanc is a direct transport to the lightness and joy of springtime. It is effortlessly fragrant and beautiful with aromas of white peaches, lemon, and cherimoya alongside a bouquet of jasmine and orange blossoms. This wine is almost weightless on the palate with bright acidity that accentuates the subtle, yet pretty flavors of citrus and tangerine.

The Growing Season

Lake County exhibited excellent fruit quality in 2022, with wines showing vibrant and flavorful fruit characteristics. The growing season began with cool temperatures and a bit of rain in spring, and throughout the growing season, temperatures remained cooler overall – more in line with the “normal” weather patterns

of the past vintages. Harvest began a few weeks later than recent years, but then moved briskly due to some hot days in September. There were a few cool days around mid-September and a little rain, but fruit flavors had already developed, with many lots harvested at a perfect, slightly lower Brix levels. Fortunately, we picked before a significant heat spike, but Lake County grapes deal with heat well due to their more resilient, high-altitude skins. Overall, crop size was larger than usual with the quality of fruit being on par with last year's outstanding vintage.



Winemaking

What a wild year 2022 was. We thankfully had almost all our Sauvignon Blanc fermenting by the time the heatwave of 2022 hit. The fruit for this wine was picked in the middle of the night and early in the season in order to retain its natural acidity and freshness. As soon as the fruit arrived at the winery in the early morning hours, it got loaded directly into the press and pressed out into stainless steel tanks. After a few days of settling, we move the juice to another stainless tank where we ferment it until it is dry. We inhibit malolactic fermentation, so we don't lose the natural freshness, and the wine ages on its lees in stainless tanks until it is time for bottling. It spent about 4 months in tank before bottling.

The Land

Grapes for the Dancing Crow Sauvignon Blanc are harvested at around 1400 ft. elevation on the western shore of Clear Lake in Northern California's beautiful Lake County. Over thousands of years, runoff from the Mayacamas' mountain range settled in this area, creating vineyards with a nutrient-rich mix of clay, gravel, and alluvial loams. In the summer months, the mountain climate of Lake County sees hot daytime temperatures; yet the vines can recover from the heat of the day, and respire at night, due to cool coastal breezes pulled in during the evening by the vast size of the lake. This unique combination of elevation, nutrient-rich soil, and hot days & cool nights produces ideal conditions for a true expression of the Sauvignon Blanc varietal at 12% alcohol.

Varietals: 88% Sauvignon Blanc, 12% Semillon

Aging: 4 mo. stainless steel

Alcohol: 12%

Appellation: Big Valley AVA, Lake County CA

Acidity: 6.8 g/L

pH: 3.38

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