KATE ARNOLD

AVA
California

VARIETAL CONTENT
100% Sauvignon Blanc

REGIMEN
Stainless Steel, no oak

CASES PRODUCED
4,233

ABV
13.1%

FOOD PAIRING
Grilled sole salad with lemongrass dressing & blanched asparagus spears.

CONTACT

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TASTE PROFILE

COLOR / Translucent, ivory champagne.

AROMAS / Lime and citrus notes with a touch of peach.

FLAVORS / A touch of citrus, peach, and light guava, with hints of muted grapefruit.

STRUCTURE / Bright acidity combined with a rounded mid-palate and a clean, refreshing finish.

VINEYARD SOURCES

Kelseyville, Lake County - 70%

SOIL / Soda Bay series, red, volcanic loam

Lodi Valley - 30%

SOIL / Tokay fine, sandy loam

CLONE / SB1

The Lake County portion of our Sauvignon Blanc provides clean acidity and bright fruit. Some warmer climate Lodi fruit is added to offer a textural component to balance the acidity of the wine.

2018 VINTAGE REPORT

Harvest began a little later than the previous year and ended by mid-October. Towards the end of September, summer temperatures subsided into fall ones, allowing for longer hang time and balanced sugar and acid. Prior to September, we were concerned about the impact of wildfires on the grapes, especially since the wildfires were very strong during veraison when the grapes are the most susceptible to smoke taint. We worked with our growers to mitigate any negative impact and conducted both lab and field analyses to ensure quality fruit.

Unfortunately, some of our fruit in Upper Lake County showed signs of smoke taint, so we decided to forego that fruit and used only our Sauvignon Blanc fruit from the Kelseyville area. Through appropriate fruit yield and canopy management, our 2018 grapes proved to have an overall great balance. Furthermore, we only used the free run juice from our Kelseyville fruit contract, providing for the highest quality flavor component.

Overall, even with the challenges of the wildfires, we are extraordinarily pleased with the quality of the 2018 vintage and the wine it made.