

KATE ARNOLD

NORTH COAST SAUVIGNON BLANC 2022



AVA

100% North Coast
100% Lake County

VARIETAL CONTENT

100% Sauvignon Blanc

REGIMEN

Stainless Steel

CASES PRODUCED

3,721

ABV

13.2%

pH

3.4

TA

6.0 g/L

RESIDUAL SUGAR

Fermented dry

FOOD PAIRING

Grilled shrimp skewers with
a citrus herb marinade

TASTE PROFILE

COLOR /	Light golden straw
AROMAS /	Lime, honey, with peach and coriander complement
FLAVORS /	Bold citrus with subtle guava
STRUCTURE /	Fruit throughout with consistent acid proximity; a clean finish

VINEYARD SOURCES

Mauritson Family Vineyards - Lake County AVA - 83%
High Valley Vineyard (organic) - Lake County AVA - 17%

2022 VINTAGE REPORT

The 2022 growing season at our vineyard began with a cooler start compared to previous years and overall, it was a cooler season than the past few years. While these cooler temperatures affected Lake County, the later weeks had a more significant impact on the crop due to a heat wave. During August and September, we experienced six days of extreme temperature exceeding 100 degrees.

Despite these challenges, the overall crop size for the 2022 harvest remained nearly identical to that of 2021. Located in the high valley appellation, our vineyard benefits from volcanic soils near the Round Mountain cinder cone. The Labor Day heat spike did not significantly affect the grapes due to Lake County's high elevation. However, the harvest period progressed rapidly for three weeks leading up to and during the heatwave.

In mid-September, rainfall up to two inches slowed down the growing process. Fortunately, by that time, the grapes had already developed with exceptional flavor and lower-than-normal Brix levels at 23.1, showcasing the high-quality characteristics we strive to achieve. We harvested on September 2nd.