

2022

SAUVIGNON BLANC

EDNA VALLEY

360 Cases | Bottled March 6, 2023

Suggested Retail: \$22

VINEYARD

The Edna Valley is located on the South-Central Coast of California next to the town of San Luis Obispo. The valley spans in a north-east-southwest orientation and is open at the Pacific Ocean to the West; it lies in Southern California at 34 degrees latitude and receives an abundance of light from a “directly overhead” sun. The climate is strongly influenced by regular summer-time afternoon cool breezes coming from the Pacific Ocean. This is a unique climate of cool air temperature and intense sunlight.

VINTAGE

The California drought continued with the 2022 vintage as we receive only 12 inches of rain during the winter preceding the growing season. On top of that we’ve had similar low rainfall seasons during the two previous winters. Budbreak occurred mid-March, which is normal, and we had a cool windy early spring. In general, 2022 was a cool growing season with no heat spikes of note. One or two days in April and June with peak temperatures in the low 90s. Temperatures in July and August reach highs in the upper 70s to low 80s. Degree day totals for 2022 were 2582 or a cool low Region II, with foggy mornings followed by sunny afternoons. This Sauvignon Blanc was harvested several days after an early-September eight-day heat spell.

WINEMAKING

This is our sole white wine under the Flying Cloud label, which goes along with the three reds: Cabernet Sauvignon, Zinfandel and Aviator Red Blend.

Our Sauvignon Blanc embraces the modern equipment at our winery; grapes are pressed in a state-of-the-art membrane tank press. The freshly pressed juice is chilled in stainless steel tanks; the juice is racked to stainless steel tanks for cold fermentation and aging.

Vineyard:

100% Hamish Marshall Vineyard.

Harvest:

Hand-picked on September 15, 2022.

Grape Analysis:

23.0 °Brix, 7.46 T.A., 3.51 pH.

Fermentation:

100% fermented and aged in stainless-steel tank.
Filtered before bottling.

Alcohol:

13.0%

T.A:

5.85 g/L

pH:

3.45

FLYING CLOUD
WINERY



TASTING NOTES

Brilliant pale light straw color. The nose has aromas of lime rind, gooseberry, petrichor, cumin and candied ginger. Fresh, silky mouthfeel, excellent balance of refreshing acidity and rich midpalate, lingering flavors which follow the aromas, long flavorful finish.