

LIVELY & ENERGETIC
COOL CLIMATE
WHITE WINES FROM
THE EDNA VALLEY

— CADRE —

A NEW LIFE OF
FRAGRANT BLOSSOMS
EMERGES FROM
ROCK AND SEA.

v. 2022

stone blossom

SAUVIGNON BLANC

SAN LUIS OBISPO COAST - EDNA VALLEY

SIP CERTIFIED SUSTAINABLE



PLACE

99% of Sauvignon Blanc in California is grown in a warm climate. Cool climate Sauvignon Blanc is rare in here, yet it's the norm for the greatest SB's in the world (think Sancerre and Marlborough). We feel honored to be on the forefront of leading the cool climate Sauvignon Blanc charge here on the California coast. Our Stone Blossom joins old vine Clone 1 and EN-TAV Clone 530 (a Loire Valley clone). A good chunk of the blend comes from a single block from my grandfather's original 1973 Edna Valley plantings of which are now 50-year old vines. Located on the far western edge of the property, these vines were originally own rooted Gamay Noir that were grafted over to Sauvignon Blanc in the early 1980's. The soils are made up of well drained Diablo clay soils with flecks of limestone and an underlying layer of residual material weathered from sandstone, shale, and mudstone. The Clone 530 portion comes from plantings on the far side of the property based on more iron and volcanic soils. Clone 530 is an earlier ripener, with much lower in pyrazines and brings a unique dimension to the wine. Crafted from old vines and a new clonal source, this extreme cool climate Sauvignon Blanc represents a promising outside the box SB expression from California.

AROMATICS

Compared to the cooler 2021 which was full of salty savory herbs and less up front fruit, the 2022 brings back that great mix of flinty citrus and spicy green herbaceous. Ripe passionfruit is back in action with complimenting hints of fennel and coriander. In the background, minerality is present as well as hints of green apple, cucumber and exotic spice.

PALATE

Imagine if there were Sauvignon Blanc pop rocks...this wine is right there with its explosive freshness on the palate. Don't let the energy fool you, there is a ton of texture to this wine that brings out a complex collection of flavors. Salty citrus fruit leads, followed by earthy green herbal notes that are rounded out by passionfruit, melon and peach.

STATS

COMPOSITION

95% Sauvignon Blanc, 5% Grüner Veltliner

AVA

San Luis Obispo Coast & Edna Valley

VINEYARD

Paragon

VINE AGE

50 Years & 15 years

FARMING

SIP Certified Sustainable

HARVEST DATES

9.12.22 & 10.3.22

FERMENTATION & AGING

100% Stainless Steel Fermented & Aged

ML 0% TA 6.4 G/L pH 3.22

Alcohol 14.2%

SUGGESTED RETAIL

\$30.00