-CADRE-

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



stone blossom

SAUVIGNON BLANC EDNA VALLEY

SIP CERTIFIED SUSTAINABLE

Born three generations prior, this is my fate, my quest, my cadre - John H. Niven

PLACE

The source of this bottling is a SIP Certified Sustainable single block bottling from my grandfather's original Edna Valley plantings of which are now 48-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. These vines are a sight to be seen. Thick trunks and twisted cordons exhibit nature's personal sculptured art show. 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. In this vintage we started sourcing from an additional block within Paragon that is planted to clone five thirty which is originally sourced from the Loire Valley. It is an earlier ripener and brings a new dimension to the wine. Cool climate Sauvignon Blanc in California is rare, as most are grown in warmer regions. Crafted from old vines and a new clonal source, this extreme cool climate Sauvignon Blanc represents a promising outside the box expression from our golden state.

AROMATICS

Aromatically this wine bursts with salty citrus with spicy green herbaceous notes and passionfruit thiols. In the background, there are hints of a green apple, cucumber and melon with floral aromas of exotic spice and coriander. There is definitely an attractive earthiness on the nose that successfully pairs up with a promise of bright citrus.

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 melon and peach. All of this is framed by mouthwatering minerality. You can taste the age and wisdom of these vines and their five decades of coexistence with the nearby Pacific Ocean. This is definitely not your typical California SB.

STATS

COMPOSITION

AVA
VINEYARD
VINE AGE
FARMING
HARVEST DATE
FERMENTATION & AGING
ML 0% TA 6.5 G/L PH 3.16
TOTAL PRODUCTION
SUGGESTED RETAIL

100% SAUVIGNON BLANC
EDNA VALLEY
PARAGON
48 YEARS, 13 YEARS
SIP CERTIFIED SUSTAINABLE
9.24.20 - 10.8.23
100% STAINLESS STEEL FERMENTED
ALCOHOL 14.5%
1,024 CASES
\$28.00

