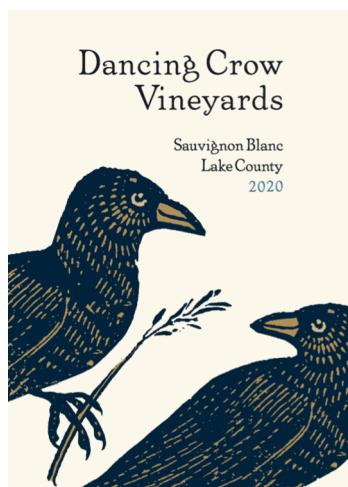


Dancing Crow Vineyards

2020 Sauvignon Blanc – Lake County

The Growing Season

The 2020 vintage was an interesting one to say the least. Between COVID-19 and the wildfires in neighboring Napa and Sonoma counties it was definitely one of our more challenging harvests. However, we are learning how to adapt and excel when Mother Nature throws a few curve balls our way, and we are very enthusiastic about the quality of the wine we produced this year. For 2020, Rosé and White wines are showing particularly well, with lighter yields but exceptional grape quality. The weather was mild through most of the growing season, followed by a manageable heat spike in September. Harvest began slightly earlier than normal due to the September heat and finished rapidly.



Winemaking

After pressing the grapes, winemakers David and Katharine let the juice settle for three days at 48-50°F before being racked for fermentation. We utilize two yeast strains in separate fermentations with particular focus on developing aromatics, richness and mouthfeel. Cold fermentation and lees stirring are employed to further the process by adding length and texture, in addition to, enhancing innate floral and fruit aromas. In the style of Sancerre, our winemaking focuses on showcasing the crisp and aromatic side of Sauvignon Blanc, with particular attention to the clear expression of the grape as it is grown in our vineyard.

The Land

The grapes for the Dancing Crow Sauvignon Blanc sit at 1400 ft. elevation near the base of Mount Konocti on the western shore of Clear Lake in Northern California's beautiful Lake County. The vineyard's soil is a dark, dense, volcanic clay loam that retains water in springtime, but then cracks in the heat of July and August, decreasing vigor to 3-4 tons/acre. Yet, during the summer months the vines are able to recover from the heat and respire in the evening due to coastal breezes pulled across the Mayacamas mountain range by the vast size of Clear Lake. This unique combination of elevation, energetic clay soil, and hot days & cool nights produces ideal conditions for a true expression of the Sauvignon Blanc varietal at 12.5% alcohol – highlighting citrus & stone fruit flavors with bright, refreshing acidity.

Winemaker's Tasting Impressions

This wine shows off a dazzling, electrum, gold appearance. That leads into aromas of freshly cut Bartlett pears, key lime and orange blossoms. On the palate an invigorating texture is apparent, with flavors of mandarin, white pineapple and poached pear. The mouthfeel is generous and bright, followed by a wisp of lime zest and minerality on the full-flavored finish.

Varietal: 100% Sauvignon Blanc

Aging: Stainless Steel

Acidity: TA = 6.7g/L

Yeast: NT116 "le packet blue"

VL3 Denis Dubourdieu

Appellation: Lake County AVA

Soil: Dark Clay Loam

Elevation: 1400 ft.

pH 3.33

Alcohol: 12.5%

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