

TANGENT

SAUVIGNON BLANC



SIP™ CERTIFIED SUSTAINABLE

The notable Paragon Vineyard has earned the Sustainability in Practice (SIP™) Vineyard Certification. This vineyard site has historically been farmed in a careful and responsible manner, taking into account all facets of the surrounding environment. This certification proves the commitment to environmental stewardship, economic viability, and equitable treatment of employees. SIP™ provides a comprehensive and verifiable method to authenticate a vineyard's attention to integrated farming practices.

TANGENT SAUVIGNON BLANC

The Paragon Vineyard in Edna Valley of California provides the grapes for this wine. Originally planted in 1973, these are most likely the oldest Sauvignon Blanc vines south of the North Coast. With the Pacific Ocean lying only five miles to the west, its influence creates one of the longest and coolest growing seasons in the state. Soils here are a mixture of volcanic, clay loam and rocky marine sediment, offering few nutrients, which allows the vines to struggle and focus on producing high-quality, flavorful grapes. As in the cool climates of both France and New Zealand, the grapes leisurely ripen, creating fruit of structured minerality and good acid backbone.

Led by Rob Takigawa, with the Baileyana Portfolio including Tangent for more than 20 years, our winemaking team harvests at different levels of ripeness in order to achieve the ideal finished wine. One portion is picked a bit early; the higher acid and lower sugar in the berries bring a crisp citrus and slight herbal character. The middle portion is harvested at balanced ripeness, while the third is picked a little later in the season. The fruit in this last batch provides tropical notes and a round mouthfeel. Clusters are picked from different vineyard blocks at each of the three stages and fermented separately. Stainless steel tanks provide the perfect environment, and the juice is kept very cool during fermentation. As Tangent aims to produce vibrant wines of good acid structure to be naturally enjoyed with a wide range of foods, there is no oak influence or malolactic fermentation.

TASTING NOTES

"Another bright and racy vintage, with flavors of green apple, lime, grapefruit, lemon zest, notes of minerality and citrus aromatics. Silky and light, balanced with nice crisp acidity. This wine pairs well with most any seafood."

STATS

APPELLATION: Edna Valley

VINEYARD CERTIFICATION: SIP Certified Sustainable

FERMENTATION: Cold soaked on skin for 2 hours before pressing, cold tank fermented at 52°F for 24 days

ALCOHOL: 13.5%

TA: 7.0 g/l

PH: 3.17

CAN SIZE: 375mL

CANS PER CASE: 24 x 375mL

SUGGESTED RETAIL: \$7.99

UPC CODE: 7 30429 00003 8



TANGENTWINES.COM