

TANGENT

DEPART FROM THE ORDINARY

2022 SAUVIGNON BLANC



WINEMAKING

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 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. 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.

2022 VINTAGE

The 2022 Central Coast growing season faced spring frosts and a severe Labor Day heat wave, accelerating harvest and reducing yields. Despite these challenges, vintners prioritized early picking, preserving vibrant acidity in whites and balanced ripeness in reds.

SIP™ CERTIFIED SUSTAINABLE

This wine is sourced exclusively from vineyards that have earned the Sustainability in Practice (SIP™) Vineyard Certification. These sites are farmed in a careful and responsible manner, considering all facets of the surrounding environment. This certification proves the commitment to environmental stewardship, economic viability, and equitable treatment of employees.

TASTING NOTES

Our uniquely stunning cool climate Sauvignon Blanc is distinctly fresh and vibrant. Full of flavors of zesty lime, pineapple and white pepper with a chalky minerality and a hint of salinity. This wine highlights all the benefits of our cool climate vineyard sourcing, ideal for growing this aromatic varietal. We like to think of this wine as the perfect combination of Sauvignon Blancs from New Zealand and Sancerre – bursting with fruit flavors and balanced with the perfect amount of racy acidity.

STATS

APPELLATION: Central Coast

VINEYARD SOURCE: Davenport Vineyard, Edna Valley

VINEYARD CERTIFICATION: SIP Certified Sustainable

HARVEST DATES: 9/12/22 - 9/15/22

FERMENTATION: Cold tank fermented at 55F for 6 weeks

BARREL CONTACT: Zero

%ML: 1.47 g/l

ALCOHOL: 14.37%

TA: 6.43 g/l

PH: 3.34

BOTTLING DATE: 9/21/2023

CLOSURE: SCREW CAP

CASES PRODUCED: 2866 CASES

SUGGESTED RETAIL: \$17

UPC: 7-30429-00001-4

ABOUT TANGENT

Tangent is an invigorating departure from the ordinary, a break from the expected. We explore the possibilities of cool-climate white wines rooted in the Edna Valley and the Central Coast. These wines deliver on the promise of being vibrant, fresh and delightfully different, proving life is better when you live on a Tangent.

TANGENTWINES.COM

