

TANGENT

DEPART FROM THE ORDINARY

2024 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.

2024 VINTAGE

The 2024 Edna Valley growing season began with abundant winter rains and a cool spring, followed by a warm, dry summer moderated by morning fog and coastal breezes. These conditions were ideal for Sauvignon Blanc, allowing for a long, even ripening period that preserved natural acidity and enhanced aromatic development. The extended hang-time into early October contributed to a vintage marked by vibrant citrus and tropical fruit character, crisp structure, and a signature chalky minerality.

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.

STAT

APPELLATION: Edna Valley, Central Coast
VINEYARD SOURCE: Davenport Vineyard
VINEYARD CERTIFICATION: SIP Certified Sustainable
VARIETAL: Sauvignon Blanc
HARVEST DATES: 10/2/2024-10/10/2024
FERMENTATION: Cold tank fermented at 58°F
BARREL CONTACT: Zero
% ML: 1.54 g/L
ALCOHOL: 14.20%
TA: 7.2 g/L

PH: 3.26
RS: 0.13 g/L
AVG HARVEST BRIX: 23.4°
BOTTLING DATE: 3/13/2024
CLOSURE: Screwtop
CASES PRODUCED: 4,296 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

