VARIETAL BACKGROUND
Sauvignon Blanc hails from the Bordeaux and Loire regions in France, both on the Atlantic coast. More specifically, the best-known wines from Bordeaux are made in the Graves region, and in the Loire, from the Sancerre and Pouilly-Fumé areas. Other notable Sauvignon Blanc producing regions include Chile, Australia, South Africa, the Tre Venezie in Italy, Washington State and New Zealand. Sauvignon Blanc was brought to California in the late 1800s.

SIP™ CERTIFIED SUSTAINABLE
The Niven family’s estate vineyard, Paragon, has earned the Sustainability in Practice (SIP™) Vineyard Certification. The family has ensured that these vineyards have historically been farmed in a careful and responsible manner, taking into account all facets of the surrounding environment. Certification proves their collective 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
Owned and farmed by the Niven family, the Paragon Vineyard in the Edna Valley of California provides the grapes for this wine. With the Pacific Ocean lying only five miles to the west, its influence creates one of the longest growing seasons in the state. As in the cool climates of both France and New Zealand, the grapes leisurely ripen, creating fruit of structured minerality and good acid backbone.

For this special small lot bottling of Sauvignon Blanc, we decided to produce a wine solely from our favorite Clone. Clone 530 is one of the few clones that comes from the original home of Sauvignon Blanc, France’s Loire Valley. We grow it here on our Estate Paragon Vineyard with great success. With a lighter crop and small juicy berries, this clone produces some of the most expressive wine and is one of the best aromatic clones hands down.

TASTING NOTES
“With a nose that bursts out of the glass, this Sauvignon Blanc has flavors of tropical fruit, citrus, apple and juicy passionfruit. With beautiful crisp acidity, this wine is perfect all on its own, or paired with any seafood."

STATS
APPELLATION: Edna Valley
VINEYARD SOURCE: Paragon Vineyard, Edna Valley
VINEYARD CERTIFICATION: SIP Certified Sustainable
CLONES: 530
HARVEST DATES: 10/11/18
FERMENTATION: Cold tank fermented at 52°F for 29 days
BARREL CONTACT: Zero
% ML: Zero
ALCOHOL: 14.6%
TA: 7.13 g/l
PH: 3.22
BOTTLING DATE: 5/20/19
CLOSURE: Screwcap
CASES PRODUCED: 252
SUGGESTED RETAIL: $32

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