

ENA SAUVIGNON BLANC- MARIAH VINEYARD

MENDOCINO RIDGE

2020



VINEYARD

Mariah Vineyards is under the Mendocino ridge sub-AVA, one of the most exclusive cool climate AVAs in California. Mariah Vineyards, a magical and magnificent mountaintop island, resides about 5 miles from the Pacific coast, 2600 feet above the Pacific Ocean and rests above the fog line. The property is conducted following regenerative and organic methods and is completely dry farmed.

VARIETY, CLONE

Sauvignon Blanc, Clone ENTAV 376

CASES

110

WINEMAKING

Oh, 2020, What a year... second vintage for ENA, and we got married! After our first experience with Mariah Vineyard in 2019, we saw a huge potential to produce fresh and vibrant white wines. Sauvignon Blanc is nicely grown at Mariah Vineyard...this was the perfect opportunity for ENA. Carpe Diem!

On the 10th of September 2020 we called the pick. We selected two beautiful tons picked from the facing east slope, only the south exposed side of the vines, as we felt more soul there. Funny enough, Pinot Noir was ready too, at the same time!

So, Dan, once again, hopped in his 1960s vintage Peterbilt, drove down the mountain at 4 am and brought us the delicious bounces. When we received the fruits at the winery, we could still feel the Mendocino Ridge's night coolness. The bunches went straight in the press, where for 3 hours we gently extracted the juice, limiting press rotations. We naturally settled the juice for 24h and filled six aged barrels.

Wild fermentation took 3 days to start and about 12 days to consume all the sugars. To increase complexity and build richness, we decided to let 30% go through malo-lactic fermentation. We then, start stirring every month, for 6 months... The wine aged in the same barrels it fermented into, with minimal SO₂ additions and without any movement until June 2021. We bottled on July 26th 2021.

TASTING NOTES

The color is quite refreshing, with a pale hay yellow color with light green hues. The nose starts on lime-bergamot citrus zest, gooseberries and freshly cut grass aromas evolving rapidly into delicate iodine, oyster shell and mineral notes! It transports you directly to the seaside!

The vibrant mouthfeel starts with a bracing acidity that develops into a dense and rich mid palate to finish on a long and persistent minerality. Mouthwatering! To be enjoyed beautifully now. Expect it to develop greatly for the next 5 to 10 years.

NUMBERS

Alc: 13% | TA: 7.7 g/L | pH: 3.18 | VA: 0.39 g/L | RS: 0.2 g/L | TSO₂: 68 mg/L