

# Wrath

## 2018 EX Sauvignon Blanc

### New Label

Wrath is proud to announce the release of EX wines, our updated label that replaces the Ex Anima series. With a name meaning “out of” in Latin, EX speaks to our focus on expressing the personality and characteristics of our Certified Sustainable (SIP) estate vineyard.

### Philosophy

Our wines are a record of the topography, geology and climate of a finite, naturally defined piece of land over the span of a growing season. They chronicle the elaborate dance between terroir, grape, people and time. While all of our wines possess strong varietal characteristics, their real strength is their ability to deliver the unique aromatics, flavors and textures of a specific site.

### Vineyard

Our Estate San Saba Vineyard is set in a sheltered nook just below the Santa Lucia Highlands AVA. The estate consists of 72 acres of which 67.75 are planted to Chardonnay, Pinot Noir, Sauvignon Blanc, Syrah and Falanghina. This is a cool site with little rainfall and one of the longest growing seasons in the world. Our soils, Arroyo Gravelly Loam and Hanford Gravelly Sandy Loam, provide a low-vigor, well-draining, disease- and pest-free medium for our vines. They also impart a subtle mineral quality to our wines.

To preserve our local ecosystem, we have worked with viticultural consultant Steve McIntyre to develop a certified sustainable farming program tailored to our estate. In addition to protecting the local environment, we believe it allows us to produce wines that are more authentic and specific to our terroir.



### Production Notes

The 2018 vintage in Monterey was a return to our classic, cool and long growing season for the first time in years, allowing us to let fruit develop on the vine until after Labor Day. Yields were strong without being too heavy. All in all, close to perfect. Harvesting is done, by hand, at two ripeness levels and two separate wines are made. Fermentation takes place in steel tanks. The 2<sup>nd</sup> picking sits, on the skins, in a cold soak for 24 hours before being racked into tank for fermenting. The wine is rested in tank for 4 months, stirred daily. Then, portions of each wine are combined to form the final blend. Bottling takes place at our on-site bottling line. Our goal is to showcase a full expression of the flavors available in the grape.

### Technical Data

Composition	100% Sauvignon Blanc
Vineyard	San Saba Vineyard
AVA	Monterey
Clones	Musque
Oak	none
Alcohol	13.2
Cases produced	1312 cases