

# Wrath

## 2020 EX Sauvignon Blanc

### EX Label

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 2020 vintage in Monterey was a continuation of our classic, cool and long growing season that began again in 2018, allowing us to let certain lots develop on the vine until after Labor Day. Yields were slightly lower than usual (2 tons/acres) which results in more flavor concentration. Our goal is to showcase a full expression of the flavors available in this grape so harvesting is done, by hand, at two ripeness levels and two separate wines are made. Fermentation takes place in steel tanks. The second, riper 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 lot are combined to form the final blend. Bottling takes place at our on-site bottling line.

### Technical Data

Composition	100% Sauvignon Blanc
Vineyard	San Saba Vineyard
AVA	Monterey
Clones	Musque
Oak	none
Alcohol	12.5
Cases produced	504 cases
Suggested retail	\$18