



**2023 Ascona Vineyard
Santa Cruz Mountains
Sauvignon Blanc**

AROMA

yellow kiwi, pommelo, wild sage

FLAVOR

grapefruit pith, tarragon, quartz mineral

FOOD PAIRINGS

seared scallops w/ lime zest, yellowtail cru-viche

VINIFICATION

0.8 tons of micro-sized clusters were hand-harvested on October 4th. Fruit was whole-cluster pressed into a one neutral barrique and one cigar-shaped barrel. Fermented on wild yeasts and aged on the lees for 10-mos with no stirring. Bottled unfiltered/unfiltered.

SITE

This exposed ranch at the crest of the Santa Cruz Mountains sits above the fogline at 2400' on a thin layer of Vaqueros sandstone and sandy loam with rock just below. A rare clone of Alto Adigean Sauvignon Blanc planted in 2018 seems well suited to this mountainous aspect. Facing west and just 15 miles from the foggy Pacific, this marginal zone requires a dedicated viticultural approach. Growers Ken + Abbey Swegles, who farm it organically, are up to the task.

NOTES

We've been reluctant to jump on the Sauvy B bandwagon. Our rendering at Lolonis Vineyard long seemed like an anomaly for its soil-driven personality. But the intrepid negoce producer always keeps an open mind! When our friend and LIOCO wine club member Ken Swegles invited us to his Ascona vineyard, situated on the roof of the Santa Cruz Mountains, we jumped. Ken and his wife Abbey live on site and farm this vertiginous slope with the utmost love and care. The SB they offered us has a mountain-born pedigree of its own—a clone from the Dolomites in Italy's Alto Adige. We knew we had something special once the fruit was through veraison. The flavors and aromas of our juice samples were off the charts. Maximalist and exotic. We took inspo from our favorite SB in the world—the Pouilly Fumes of house Daguénot—and raised the wine in a cigar shaped barrel with all the lees. The resulting wine is a shocker—über-concentrated, layered, rich, but still mouthwatering as you'd expect from a cool, mountain-top site facing the Pacific Ocean.

DETAILS

Vineyard: Ascona	pH: 3.18
Appellation: Santa Cruz Mountains	Brix: 22.8°
County: Santa Clara	Total acidity: 6.9 g/l
Winemaker: Drew Huffine	Residual sugar: 0.5 g/l
Production: 55 cases	Alcohol: 13.6%
Anticipated maturity: 2025-2030++	Yield: .8 T/acre
	Clones: 27.1 Adige clone
	Harvest dates: 10/4/23
	Bottling date: 7/10/24

