

Vintage 2024



Sauvignon Blanc

Ascona Vineyard, Santa Cruz Mountains

AROMA

key lime, jasmine, wet stone

FLAVOR

kiwi, yellow plum, chervil

FOOD PAIRINGS

goat cheese omelette, gazpacho, steamed clams

VINIFICATION

3.55 T were hand-harvested on Sept 3rd & 27th. Fruit was gently broken and whole-cluster pressed. The juice was deliberately oxidized, then transferred to cigar-shaped barrels with all the lees. A spontaneous fermentation ensued. Wine spent 10-months in barrel. Bottled unfinned/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

This wine is a bit of a phantom. There is so little of it and last year it went entirely to our Wine Club. This year, we got a better yield up there and have a bit more wine to pass around. Ascona is a high elevation site on the roof of the Santa Cruz Mountains, looking west out at the Pacific. It's a very difficult place to organically farm grapes—cold, damp, and windy. It's lofty elevation places it just above the fogline, so cool sunlight is what we get here. Ken and Abbey Swegles, the resident viticulturalists, selected a rare clone of SB from the Italian alps for this site (were they thinking of those cru SB's from Alois Lageder in Alto Adige?). The resulting wine is Maximalist and exotic. We took inspo from our favorite SB in the world—the Pouilly Fumes of house Dagueneot—and raised the wine in a cigar shaped barrel with all the lees. The 2024 is packed and jacked. It's concentrated, severe, layered, but wound tight like the e-string of a guitar with a pH of 3.1. Could be a very fun wine to track in the cellar over the next 5-8 years.

DETAILS

Vineyard

Ascona Vineyard

Appellation

Santa Cruz Mountain

County

Santa Cruz

Winemaker

Drew Huffine

Production

90 cases

Anticipated maturity

2026-2030+

Harvest dates

9/9/24

Bottling dates

6/10/26

First Bottling

2024

Yield

.8 T/acre

Clones

27.1 Adige clone

Alcohol

13.4%

pH

3.11

Brix

22.5°

Total acidity

6.8 g/l

Residual sugar

0.5 g/l

Farming Methods

Practicing Organic