

Vintage 2025



Sauvignon Blanc

Ascona Vineyard, Santa Cruz Mountains

AROMA

crushed rocks, tomato leaf, lemon curds

FLAVOR

Key lime, sage, quince

FOOD PAIRINGS

Sole meunière, Clams Casino, braised leeks

VINIFICATION

3.55 T of small clusters were hand-harvested on September 3rd and 27th, gently broken, and whole-cluster pressed. The juice was deliberately oxidized, then transferred to cigar barrels for native fermentation and 10-months of lees aging without stirring. Bottled unfined and 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

Some wine club members sitting at our bar told us they were farming a vineyard on the roof of the Santa Cruz Mountains. This happens a lot. Vineyard owners come into our tasting room hoping to win a new fruit client. We always listen, but the vast majority of these opportunities are not a good fit. These two hopefuls at our bar kept hitting the right notes though. "Farming it all by-hand...lived on site at the vineyard...entire ranch was organic...a rare clone of Sauvignon Blanc smuggled in from the Italian alps... soil so depleted weeds would barely grow...cooled by ocean winds." We drove down to take a look at Ascona a few days later. As soon as we got out of the car we could smell the sea. And not long after that, we were selecting our vineyard blocks. Ken & Abby Swegles would soon become friends—real bon vivants with whom we'd break bread and open many epic bottles. Not surprisingly, the wines we later bottled from Ascona became cellar-favorites. Different than the vineyards down below in foggy Aptos, but equally "fringey" at 2,500 feet facing the Pacific Ocean. Ken offered a poignant comment on the subject, "the most challenging sites—offset with strident farming—produce the most interesting wines."

DETAILS

Vineyard

Ascona Vineyard

Appellation

Santa Cruz Mountains

County

Santa Cruz

Winemaker

Drew Huffine

Production

230 cases

Anticipated maturity

2027-2032

Harvest dates

9/3/25 & 9/25/25

Bottling dates

7/7/26

First Bottling

2024

Yield

0.8 T/acre

Clones

27.1 Adige clone

Alcohol

12.4%

pH

3.18

Brix

20.6°

Total acidity

7.3 g/l

Residual sugar

0.4 g/l

Farming Methods

Practicing Organic