

20  
23

# HERON Sauvignon Blanc



**Pack Size:** 12/750ml  
**UPC:** 721170016003

## OVERVIEW

Heron relentlessly focuses on the very best California appellations to create balanced, fresh classics that redefine approachability - embodying the determination of Laely Heron, founder of one of industry's first female-owned and-produced brands and the iconic bird it represents.

## VINTAGE

### WEATHER:

Lodi: Warmer to hot days with cool evening Delta breezes.

Paso Robles: Cool spring which delayed growing season – then moderately warm dry summer and fall.

**HARVEST:** September 14, 2023 (Lodi), September 22-28, 2023 (Paso Robles)

## SITE

**ELEVATION:** 900 ft. (Paso Robles)

**SOILS:** Alluvial calcareous, gravelly, sandy loam soils ~900 ft elevation from SIP Certified Jardine Vineyard (Lodi).

**VINES:** Average age of vines: 5 years (Lodi)

**100% Sauvignon Blanc**

**Lodi, Paso Robles,  
Clarksburg (Yolo)**

**12.8% Alc. by Vol.**

*Press scores coming soon*



## TASTING NOTES

Fragrant aromas of lemon blossom, jasmine, meadow grass, tangerine peel, yuzu and golden apple. A graceful richness on the palate and balanced with freshness & a flinty mineral length with great complexity.

## PAIRING SUGGESTIONS

A delicious pairing for light & fresh cuisines. Try with grilled or sautéed vegetables, briny cheese like goat or Tilapia.

## WINEMAKING & TECHNICAL DATA

**FERMENTATION:** Cool fermentation (58F) using high thiol producing yeast strains for accentuated varietal characters. No oak. (Lodi)

Picked cool at night, pressed, cold-settled, racked, yeast inoculated, fermented and aged in stainless steel sur lie up to 5 months (no oak), racked, bentonite fined, cold stabilized and filtered. (Paso Robles)

**AGING:** Aged in stainless steel tanks for 5 months.

**PH:** 3.23 | **TA:** .547g/100ml

**BOTTLING DATE:** July 9, 2024