

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 the iconic bird it represents and of Laely Heron, founder of one of the industry's first female-owned and-produced brands.

SITE

The main component is from Lodi, which gives an excellent mid-palate weight and texture to the wine since it is not aged in oak. The portion from Paso Robles, harvested from the cooler western edge, lends beautiful aromatics. The small-but-mighty addition from Clarksburg adds minerality and acidity that gives Heron Sauvignon Blanc its beautiful length and vibrancy.

LODI: Mid-palate and length. Gives great texture to a wine that has no oak.

PASO ROBLES: Aromatics. Harvested from west side, cooler area.

CLARKSBURG: Aromatics, minerality and acidity that lifts and lengthens the Lodi component.

SOILS

LODI: "Tokay Fine Sandy Loam", primarily found in the Lodi, has a well-drained, sandy texture and deep alluvial deposits.

PASO ROBLES: Alluvial, calcareous, gravelly, sandy loam soils

CLARKSBURG: Vineyards feature a mixture of alluvial and loam soils with some clay streaks.

VINTAGE

LODI: A wet winter and spring kicked off a late harvest that rang long into the fall.

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

CLARKSBURG: Cool temps in late August / September put harvest about three weeks behind normal. October's ideal weather, with little to no rain, had harvest going through November 1st.

100% Sauvignon Blanc

**81% Lodi, 16% Paso Robles,
3% Clarksburg (Yolo),
California, United States**

12.8% Alc. by Vol.

Press scores coming soon



TASTING NOTES

Fragrant aromas of lemon peel, lemongrass, chamomile and golden apple. A silky richness on the palate is complemented by bright acidity and a long, flinty finish.

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: Picked cool at night, pressed, cold-settled, racked, yeast inoculated and fermented at 58 degrees.

AGING: Aged in stainless steel tanks under the lees for 5 months.

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

BOTTLING DATE: July 9, 2024