Bailarin Cellars

2020 Indian Springs Sauvignon Blanc



WINEMAKER NOTES

This bright and crisp beauty features spring tones on the nose with fresh cut hay, gooseberry, lemon, and melon. On the palate, flavors of guava, lemon rind, starfruit, and lemon meringue come through. This clean and refreshing wine is perfect for spring and summer sipping and pairs with all the fresh flavors of the season.

WINEMAKING TECHNIQUES

We pick the fruit early in the morning and deliver it cold to the winery. After gentle pressing, the wine is cold settled and then fermented in a mix of stainless-steel drums and oak barrels under temperature-controlled conditions. Post fermentation, the wine is racked twice, then blended for clarity and harmony and bottled four months later.

FRUIT SOURCE: INDIAN SPRINGS VINEYARD

The Sauvignon Blanc at Indian Springs Ranch Vineyard is grown on a north-facing slope in Sonoma Valley with alluvial soils. The FPMS 01 clone, originating from the 1880's El Mocho vineyard, was chosen for its ability to thrive in these conditions. Its roots can be traced back to the famed Chateau d'Yquem Sauvignon Blanc Vineyards, making it a historic choice.

VINTAGE NOTES

Despite the challenging circumstances of 2020, we put all of our mental and physical energy into creating our wines. Short yields and extra stress on the vines led to intense fruit flavors, which are evident in all of our wines. We were fortunate to pick all of our fruit with excellent natural acidity and balance of intense fruit character.

THE WINERY

Bailarín Cellars was created in 2014 by a collective of family and friends, each following their respective passions. Together, we focus on producing small lots of handcrafted wines from unique vineyard sources. We are proud to share the fruits of our labor and love with you.

TECHNICAL NOTES

Appellation: Sonoma Valley Composition: Sauvignon Blanc

Barrel Time: 4 Months in 100% stainless steel drums

Alcohol: 14.1% Cases Produced: 100 Designations: Vegan

