

Bailarin Cellars

2021 Sauvignon Blanc

WINEMAKER NOTES

The Sauvignon Blanc shows beautiful balance between acidity and fruit tones. Tropical notes of mango and pineapple are followed by citrus notes of lemon and orange peel. Upon first taste there are lemon and lime expressions followed by tones of starfruit and gooseberry.

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 RANCH 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

In 2021, despite the second consecutive year of drought-like conditions, the vines experienced a fantastic growing season. The extended growth period led to smaller clusters and berries, intensifying the flavors of the fruit. By implementing careful irrigation practices and exercising patience, we were able to extend the hang time of the grapes, resulting in a beautifully balanced wine.

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: 100% Sauvignon Blanc

Barrel Time: 4 months in 100% stainless steel drums

Alcohol: 14.1%

Cases Produced: 136

Designations: Single Vineyard, Vegan

