

20
24HERON
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.

SOILS

MENDOCINO: Bedrock covered by an alluvial layer of sand, clay, and silt.

LAKE COUNTY: A mixture of volcanic soil and deep alluvial deposits of sand, silt and clay.

VINTAGE

MENDOCINO: High temperatures in August and a late-season heat wave affected yields, but the quality of the fruit remained strong.

LAKE COUNTY: The harvest began early, with some varieties experiencing a reduced crop size due to high temperatures in August, but good quality was achieved.

100% Sauvignon Blanc

**75% Mendocino County,
25% Lake County, California**

14% Alc. by Vol.

Press scores coming soon



TASTING NOTES

The wine shows classic Sauvignon Blanc character. Lemon lime and fresh cut grass. The finish is rich and more tropical with hints of mango and pineapple.

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: Grapes were pressed to tanks and settled for 72 hours. The juice was racked to stainless fermenter. Temperature set to 62°F and inoculated with yeast. Brix dropped approx. 2 per day until dry. Racked off gross lees into topped tank.

AGING: Aged in stainless steel tanks for 6 months.

PH: 3.38 | **TA:** .64g/100ml

BOTTLING DATE: May 1, 2025