

LADY OF THE SUNSHINE - COQUELICOT SAUVIGNON BLANC

California Central Coast



APPELLATION: Santa Ynez Valley

BLEND: Sauvignon Blanc

WINEMAKER: Gina Hildebrand

VINEYARD: _____

The Coquelicot Vineyard is just outside of Solvang in Santa Ynez Valley. The valley starts as a narrow, foggy river course between steep east-west hills that run inland from the Pacific shore at Lompoc as far as Solvang. Here the main valley is joined by tributary canyons from the north, which are warmer because they are sheltered from sea fogs. This site was planted in the mid-1990s on gravely riverbed soils.

VITICULTURE: _____

Viticulture is certified organic with biodynamic practices.

WINEMAKING: _____

The grapes are harvested by hand, foot trodden and soaked on skins overnight before being gently pressed in a bladder press. The juice was fermented outside with native yeast in neutral French oak barrels and aged on lees for 8 months before its first racking to blend before bottling, unfiltered and unfiltered.

WEBSITE: <https://www.ladyofthesunshinewines.com/>

This wine is suitable for vegans and vegetarians.



TASTING NOTES: _____

Wet stones and grass on the nose. Margarita notes sea salt, super citrusy lemon and lime, and fresh pineapple with a salty lick.