

LADY OF THE SUNSHINE - CHEVEY SAUVIGNON BLANC & CHARDONNAY

California Central Coast



APELLATION: Edna Valley

BLEND: Sauvignon Blanc (60%) Chardonnay (40%)

WINEMAKER: Gina Giugni

VINEYARD: _____

Grapes are from Oliver's Vineyard in Edna Valley. The valley is south of the coastal town of San Luis Obispo, low hills on three sides give it a bowl shape, allowing it to collect moisture-laden air from the Pacific. Cool, even temperatures and fog cover result in a very long growing season. This block was planted in 1991 and is located on the southwest side of the valley, four miles from the coast on a mix of sandy clay loam soils.

VITICULTURE: _____

Viticulture is organic with biodynamic practices.

WINEMAKING: _____

The two varietals were harvested by hand on the same day, foot trodden and soaked on skins overnight before being whole bunch pressed separately. The juice was fermented 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: _____

Lime zest, tangerine marmalade, and orchard fruit skins with a briny kick.