

# GROOVE WINES

## *The Daydreamer* *2020 Sauvignon Blanc*

Appellation	California *
Vineyards	Zabala Vineyards
Farming	Certified Organic MCOF
Soils	Rocky river bed.
Elevation	100 Feet
Composition	100% Sauvignon Blanc (Musque Clone)
Elevage	Aged 7 months in steel tank
Alcohol	14.1%
pH	3.4
TA	6.1
Malolactic Fermentation	Blocked
Total SO <sub>2</sub>	70ppm
Ingredients	Organic Grapes, Certified Organic Yeast ( <a href="#">Vitiferma Alba Fria</a> ), Certified Organic Yeast Nutrients ( <a href="#">Ferm Bio Control</a> ), <a href="#">Stabivin</a> , Tartaric Acid (0.75g/L), minimally effective sulfur.



### **Vintage**

Pandemic. California was on fire. The river fire was a problem for this area. Given the backlog of ETS reports, we were unable to get results prior to having to make a decision whether or not to harvest. The grower reported another winemaker's juice test was clean and we ran a micro-fermentation that tasted great. These activities pushed our pick back longer than we would have liked, resulting in a ripe pick. Finished wine test results (ETS) came back clean, well below sensory level (see links below):

4-Methylguaiacol	<1.0 micrograms per Liter
Guaiacol	2.2 micrograms per Liter

\*Guaiacol is also a naturally occurring compound. Sensory level > 6.0 micrograms per liter.

[UC DAVIS REPORT](#)

[Australian Wine Institute Report](#)

### **WINEMAKING**

Our Zabala fruit was harvested in early September. White grapes go directly into the press, juice allowed to settle for two days, then racked to tank and neutral oak barrels for fermentation. After primary was complete, we blocked malolactic fermentation and cooled down the wine for cold stabilization. Élevage was done in stainless steel tank. As mentioned above, due to smoke testing delays, the fruit was riper than we liked, resulting in a fairly high alcohol wine. Trials showed a small acid add + stabilizing agent made a more pleasing wine.

\*We chose to use "California" as the appellation (decision early in company formation). This is a single vineyard (Zabala Family Vineyards) wine from the Arroyo Seco AVA.