

Dancing Crow Vineyards

2022 Farmer's Cuvée - Lake County

Winemaker Sensory Impressions

Great Sauvignon Blanc is generally known for being refreshing, aromatic, and uplifting. Our Farmer's Cuvée has a beautiful acidity that is invigorating, but also softly coats your mouth, easing into a place of depth and balance. The aromatics contain beautiful touches of white grapefruit, Meyer lemon, and yuzu alongside the enticing scent of jasmine and dried gardenias. On the palate it has a gracefulness that is unexpected. There is a tender richness that fills the mouth without a touch of heaviness; the fruit and floral qualities come through in a lithe framework that excite your palate without ever overwhelming it, leaving you with a beautifully lush yet vivacious experience to reminisce upon.

The Growing Season

The 2022 vintage in Lake County exhibited great fruit quality, with wines exuding vibrant, flavorful fruit characteristics. The growing season started off with cool temperatures and a bit of rain in spring, and throughout the growing season, temperatures remained cooler overall – more in line with the “normal” weather patterns of the past. Harvest began a few weeks later than the previous few years, but then moved rapidly due to some hot days in September. However, we picked before the heat spell, and fortunately Lake County grapes deal with heat well due to their more resilient, high-altitude skins. There

were a few cool days around mid-September and a little rain, but fruit flavors had already developed, and many lots were harvested at slightly lower Brix levels. Overall, crop size was larger than usual with the quality of fruit being on par with last year's outstanding vintage.

Winemaking

After pressing the grapes, our winemaker Scott Kirkpatrick utilizes cold fermentation and lees stirring to enhance texture and accentuate innate aromas. The wine is given a bit more oxygen contact to broaden the pallet, and more lees contact to expand mouthfeel while amplifying floral and fruit aromatics. A small amount of Semillon is added to

enhance a subtle richness on the palate. In the style of Sancerre, our winemaking focuses on highlighting the bright, aromatic side of Sauvignon Blanc, focusing on the grape's citrus, stone, and pome fruit flavors, with crisp, refreshing acidity and a hint of minerality on the finish.

The Land

Grapes for the Dancing Crow Sauvignon Blanc are harvested at around 1400 ft. elevation on the western shore of Clear Lake in Northern California's beautiful Lake County. Over thousands of years, runoff from the Mayacamas' mountain range settled in this area near the shores of Clear Lake, creating vineyards with a nutrient-rich mix of clay, gravel and alluvial loams. In the summer months, the mountain climate of Lake County sees hot daytime temperatures; yet the vines can recover from the heat of the day, and respire at night, due to cool coastal breezes pulled in during the evening by the vast size of Clear Lake. This unique combination of elevation, nutrient-rich soil, and hot days & cool nights produces ideal conditions for a true expression of the Sauvignon Blanc varietal at 12% alcohol.



Varietals: 96% Sauvignon Blanc, 4% Semillon

Aging: 5 mo. stainless steel

Alcohol: 12%

Appellation: Big Valley AVA, Lake County CA

Acidity: 6.9 g/L

pH: 3.50

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