-CADRE-

A NEW LIFE OF
FRAGRANT BLOSSOMS
EMERGES FROM
ROCK AND SEA.



stone blossom

SAUVIGNON BLANC EDNA VALLEY

SIP CERTIFIED SUSTAINABLE

Born three generations prior, this is my fate, my quest, my cadre - John H. Niven

PLACE

Our Stone Blossom joins old vine Clone 1 and ENTAV Clone 530 (a Loire Valley Clone). The largest portion of the blend comes from a single block from my grandfather's original Edna Valley plantings of which are now 49-year old vines. Located on the far western edge of the property, these vines were originally own rooted Gamay Noir that were grafted over to Sauvignon Blanc in the early 1980's. The soils are made up of well drained Diablo clay soils with flecks of limestone and an underlying layer of residual material weathered fromsandstone, shale, and mudstone. The Clone 530 portion comes from plantings on the far side of the property based on more iron and volcanic soils. Clone 530 is an earlier ripener, much lower in pyraZines and brings a unique dimension to the wine. Cool climate Sauvignon Blanc in California is rare, as most are grown in warmer regions. Crafted from old vines and a new clonal source, this extreme cool climate Sauvignon Blanc represents a promising outside the box expression from our golden state.

AROMATICS

The was one of the coolest vintages on record and delivered a wine with more herbal, mineral and citrus aromatics. The wine leads with salty citrus with spicy herbal green notes. In the background, there are hints of green apple, cucumber and melon with floral aromas of exotic spice and coriander. There is definitely an attractive earthiness on the nose that successfully pairs up with a promise of bright citrus.

PALATE

Imagine if there were Sauvignon Blanc pop rocks...this wine is right there with its explosive freshness on the palate. Don't let the energy fool you, there is a ton of texture to this wine that brings out a complex collection of flavors. Salty citrus fruit leads, followed by earthy green herbal notes that are rounded out by citrus, melon and peach. All of this is framed by mouthwatering minerality. This is definitely not your typical California SB.

STATS

COMPOSITION

AVA
VINEYARD
VINE AGE
FARMING
HARVEST DATE
FERMENTATION & AGING
ML 0% TA 6.75 G/L PH 3.22
SUGGESTED RETAIL

95% SAUVIGNON BLANC 5% GRÜNER VELTLINER

EDNA VALLEY

PARAGON
49 YEARS, 14 YEARS
SIP CERTIFIED SUSTAINABLE
10.5.21 - 10.29.21
100% STAINLESS STEEL FERMENTED
ALCOHOL 14.2%
\$28.00

