

FIRESTONE



SANTA BARBARA COUNTY

2021 | Sauvignon Blanc

Founded in 1972, Firestone was the first major estate winery to sink roots in Santa Barbara County. The winery's proximity to the Pacific Ocean, a mere 26 miles to the west, ensures a relatively mild and arid climate throughout the year, making it an ideal setting for our estate vineyards planted to Bordeaux, Rhône and Burgundian varieties.

VINEYARDS The grapes for this wine come from a vineyard on our estate in Santa Ynez Valley. This vineyard block located on the Zaca Creek valley floor is comprised of deep, rich, gravelly sand loam, ideal soil for growing our Sauvignon Blanc Musque clone. During the growing season, the fog sits right on top of our vineyards, creating desirable, cool foggy morning weather, with diurnal temperature swings of 50 degrees.

VINTAGE 2021 had a minimal amount of rain during the winter, continuing Santa Barbara County's drought. Early bud break and mild spring weather continued into a cool summer. A short heat spike in early August lasted about a week before the mild weather pattern resumed, allowing us to pick each block at the optimum time. Our first pick was September 8th, the earliest in the last 5 years. Harvest was completed October 28th.

WINEMAKER NOTES Known for its bright acidity and fruity flavors, Sauvignon Blanc is an excellent apéritif as well as a highly versatile food pairing wine. The 2021 is bursting with tropical fruit aromas - pineapple, guava, stone fruit and grapefruit. The palate mimics the nose, adding fresh lemon notes to the crisp mouthfeel. Pair this wine with light summer dishes like melon gazpacho, ceviche or light pasta dishes such as linguine with clams or crab and corn salad.

APPELLATION Santa Barbara County COMPOSITION 100% Sauvignon Blanc ALCOHOL 13.9% | TA 5.98 g/L | pH 3.34 AGING Stainless steel PRODUCTION 12.096 cases

