

# the wine trust

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## Division Wine Background

**Owner:** Jeff Nelson

**Region:** California, Santa Barbara County

**Founded:** 2018

**Annual Production:** 1,000cs

**Description:** Dandi is a new project from Jeff Nelson and James Sparks, respectively the owner and winemaker of Liquid Farm, the noted California Central Coast producer. The Dandi Wines collaboration was born out of a desire to work with different varietals and use grapes from different regions of the world. Like Liquid Farm, though, the winemaking sensibility prizes minimalism, merging Old World-style nuance and balance with California's sunny, ripe fruit.

## Wine Notes – 2018 Dandi Wines Sauvignon Blanc (Central Coast AVA)

Dandi Wines Sauvignon Blanc is made from fruit grown in the Central Coast's Lieff Vineyard. The grapes for this wine were hand-harvested and whole-cluster pressed before a two week native yeast fermentation in an 80/20 mix of stainless steel tanks and neutral French oak barrels. This was followed by an 11 month aging in neutral French oak barrels, with 8 months on lees (batonage throughout), and a 12 month bottle aging regimen prior to release. This inaugural bottling boasts a lovely golden hue, with notes of ripe citrus, lemon custard, apples, toast and wet stones, with a hint of nuttiness. Balanced, medium-bodied and beautifully-textured with a racy, refreshing acid backbone, this wine is reminiscent of a white Bordeaux made with ripe California fruit.

## Technical Specifications

<b>Varietal Composition:</b>	100% Sauvignon Blanc
<b>Vineyard Region:</b>	United States / California / Central Coast / Lieff Vineyard
<b>Vine Age:</b>	12 years old
<b>Production Volume:</b>	420 cases
<b>Vineyard Characteristics:</b>	Red, rocky volcanic soils, north-south vine orientation
<b>Wine-Making / Vinification:</b>	Hand-harvested, whole-cluster pressed 2 week native yeast fermentation 80% stainless steel tank / 20% neutral French oak barrels, aged 11 months in neutral French oak barrels (8 months on lees), 12 months bottle aging Filtered and fined with bentonite, 12 ppm SO2 added
<b>Alcohol / Volume:</b>	12.5%
<b>Acidity:</b>	7.5 g/L
<b>Residual Sugar:</b>	0.1 g/L