

TWO ANGELS SAUVIGNON BLANC 2023

Lake County, California

Two Angels



TASTING NOTES: Pale yellow in hue. This 100% Sauvignon Blanc opens with a bright nose of guava and melon that follows through to the palate alongside flavors of passionfruit. The finish is well-balanced with bright acidity.

VITICULTURE: The grapes were harvested in September of 2023 from Lake County. The vintage experienced moderate rainfall and warm conditions. The vineyard is located approximately 1,360 feet in elevation, at the foot of Mount Konocti – an ancient volcano that is a landmark in the region.

VINIFICATION: The wine was fermented for four months in 100% stainless steel.

INTERESTING FACT: This wine features a blend of Sauvignon Blanc grapes from young and old vines.

FAMILY: Two Angels are storied labels. The label art for Two Angels, from a Flemish print, points out the hilarity of inebriation and the trauma of the morning after. Excessive joy must be countered by equally excessive sorrow - an allegorical warning to drink sparingly or “suffer the consequences.”

Higher elevations and Lake County’s pure air allow for greater levels of UV light, as much as 10% more than neighboring sea level valleys. Situated above the northeast shores of Clear Lake in Lake County, this distinct growing area is defined by steep mountain ridges rising up to 3000 feet directly from this hanging valley’s floor at 1700 feet.

PRODUCER: Two Angels Winery

REGION: Lake County, California

GRAPE(S): 100% Sauvignon Blanc

ALCOHOL: 12.5%

TOTAL ACIDITY: 5.7 G/L

RESIDUAL SUGAR: 0.4 G/L

pH: 3.62