

TWO ANGELS
SAUVIGNON BLANC 2024

Lake County, California

Two Angels



TASTING NOTES: Pale yellow in hue. This Sauvignon Blanc layers guava, melon, and subtle passionfruit over a bright, refreshing palate. Crisp acidity and a clean, lightly mineral finish keep this wine vibrant and beautifully balanced.

VITICULTURE: Sourced from Big Valley District in Lake County at elevations of 1,326–1,418 ft, where high UV exposure and cool breezes produce thick-skinned grapes with bright natural acidity. The 2024 season—rainy winter, cool spring, and warm summer—led to an early, compressed harvest with excellent quality and acid retention. Night machine harvesting preserves freshness, while ancient lakebed soils of gravel, clay, and loam with volcanic influence contribute a distinctive mineral finish.

VINIFICATION: Fruit from Clone 376—an aromatic, highly expressive Sauvignon Blanc clone rarely planted in Lake County—was vinified in separate lots and inoculated with three yeast strains to enhance complexity while preserving varietal character. Cold stainless-steel fermentations progressed slowly over three weeks ($\approx 1^\circ$ Brix per day) to retain freshness, acidity, and aromatics. No barrel aging; 100% stainless steel to highlight crisp fruit expression and minerality.

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

FAMILY: Two Angels are storied labels pointing 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.” Sourced from the appropriately named High Valley AVA, a high hanging valley ringed with steep volcanic hillsides.

PRODUCER: Two Angels Winery

REGION: Lake County, California

GRAPE(S): 100% Sauvignon Blanc

ALCOHOL: 12.2%

TOTAL ACIDITY: 5.6 G/L

RESIDUAL SUGAR: 1.7 G/L

pH: 3.3