



2023 Sauvignon Blanc

280 CASES PRODUCED

About Kaena Wine Company

For over 25 years Kaena has been utilizing native Hawaiian intuition to craft unique balanced wines of style, elegance, and power. This is achieved by selecting only the finest vineyards and working closely with growers to ensure the highest quality fruit possible. The wines are made utilizing the best techniques the old and new world has to offer. Fermentations occur naturally with native yeasts, and caps are mixed by hand to ensure gentle extraction, creating long-lived wines with a deep sense of varietal character and terroir.

Vineyard

- Tierra Alta Vineyard, Ballard Canyon (27%)
- La Presa Vineyard, Los Olivos District (73%)

Winemaking

At Kaena we strive to make a Sauvignon Blanc that represents our love for this varietal and the unique terroir of the Santa Ynez Valley. The grapes were sourced from the gentle slope of La Presa vineyard in the Los Olivos District and the limestone laden hillsides of Tierra Alta in Ballard Canyon. Grapes were hand harvested at night and sent directly to the press upon arrival and fermented in Stainless Steel. Juice was fermented using yeast strains from New Zealand and Portugal to achieve exotic varietal characteristics. Bottled young to trap all the bright tropical flavors that this wine is bursting with. Aged 5 months in Stainless Steel. Malolactic Conversion: None/inhibited

Tasting Notes

Floral on the nose that leads to flavor notes of pineapple, honey, candied ginger, citrus and peach.

