



# RIPE Wine Imports

Representing Independent Premium Estates

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## STORM

# Santa Ynez Valley Sauvignon Blanc

Santa Ynez Valley, Santa Barbara County, CA, USA

### Wine Notes

Citrus, lychee and gooseberry notes on the nose. Crisp green apple, pink grapefruit and juicy white peach linger on the vibrant palate. A southern hemisphere approach to making the wine results in a blend of old world and new world; fresh but textured at the same time.

### STORM

Ernst grew up in South Africa where he studied at Elsenburg Agricultural School in the Western Cape. Following his studies, Ernst worked at a winery in Stellenbosch but wanted to travel to the northern hemisphere. He took a job in the Amador Foothills in California and during that time discovered Santa Barbara County. The diversity of soils and microclimates, accentuated by the inescapable ocean influence of this region displayed great potential to pursue his style of winemaking. Ernst launched Storm Wines in 2006 and organically grew the business over time until he could focus entirely on his own label in 2013.

Relationships with growers span more than a decade, sourcing from SIP-certified sustainable, organic, or biodynamic vineyards across Santa Maria Valley and The Sta. Rita Hills AVAs. Long-term contracts and strong grower relationships ensure consistency and help build a track record with the vineyards. In the winery Ernst prefers minimal intervention and employs gravity movements, all in his pursuit of lower alcohol, structured wines. Storm is focused on making classically styled wines from proven sites; wines with personality of vintage and site.



#### Farming:

Sustainable, no herbicides



#### Harvest Method:

Hand harvest



#### Varietal:

100% Sauvignon Blanc



#### Age of Vineyard:

Kingsley- 1976,  
Curtis- late 1990s,  
McGinley- late 1990s



#### Vessel:

100% Stainless steel



#### Vineyard Yield:

3-4 tons per acre



#### Soil Type:

Gravelly loam/  
sandy loam



#### Annual Production:

1800 bottles



#### Vinification:

Efforts are made to limit exposure to oxygen and protect the thiols. Cool fermentation temperatures also protect and encourage thiol release. 5 months lees contact, all aging in stainless steel.