

LAND OF SAINTS

**“Her work in the cellar is both precise
and defined by a light touch.
‘Winemaker to Watch’”**

**-San Francisco Chronicle
about acclaimed winemaker Angela Osborne**

Year Founded: 2015

**Region: Santa Barbara,
California**

**Winemaker/Owner: Angela
& Jason Osborne, Manuel
Cuevas**

**Fun Fact: Land of Saints
represents 3 immigrant
cultures -Mexican American,
New Zealand, Cornwall-
brought together under the
Santa Barbara sky.**

**-Organic and SIP
Certified Sustainable-**

Three friends. Four cultures.
One California sun.
A collaboration between
Angela and Jason Osborne (A
Tribute to Grace Wine
Company), and Manuel
Cuevas (C2 Cellars). We met
during the 2013 vintage and
have been discussing
sunshine, moon signs and our
Kiwi/Cornish/Mexican-
American roots ever since. We
stem from three beautifully
different corners of the globe,
united by our love of California
and the vinous expressions of
Santa Barbara County.



“A little bit about the name Land of Saints – I hail from the county of Cornwall in Southwest England which has a rich and ancient history. Around 410AD the country entered a period known as the ‘age of the saints’ as holy people came and lived in this stunningly beautiful county. In the following centuries over 70 of them left their name as a legacy to the land, as a result, Cornwall became affectionately known as the ‘Land of Saints’. I’ve always loved the name and as a more holistic view, I like the idea of a land filled with Saints... it would make for quite a place! After moving to California, I found a new Land of Saints (we counted 33 Sans and Santas). Golden, with open skies, and a friendship that will last a lifetime.” -Jason Osborne

“Our focus is on this beautiful valley we call home. Varietals and sites will differ from year to year, intentionally. The three of us live on the Central Coast and are forever amazed at how many sites provide so many differing expressions. The quote on the back label refers to an old Cornish saying (it sounds quite amazing when heard through Jason’s accent): What’s said of old, is said in truth. Applied to wine, this conveys our intentions to being true to where we are, and crafting honest expressions of this ancient golden land, in the year we find ourselves.” - Angela Osborne

“Over the past twenty years, I have been lucky enough to work with and learn from an amazing group of local winemakers in both San Luis Obispo and Santa Barbara counties. I’ve grown to appreciate working with varietals from both warm and cool climates, and I love that both of these viticultural areas offer such a vast range of styles. This is the beauty of the incredibly diverse place we call home: the Land of Saints.” -Manuel Cuevas



2022/2023 Sauvignon Blanc

100% Sauvignon Blanc. Los Olivos District and Santa Ynez. Sandy loam, rocky shale and riverbed. Two sites, harvested separately and combined during fermentation. Cool, slow fermentation in stainless. Aged sur lie for 4 months. A lush, beautifully textured expression that features guava, white current and tarragon. Super energetic and deeply concentrated. Mouthwateringly good, simply a pleasure to drink.

Organic and SIP Certified Sustainable!



2021/2022 Chardonnay

100% Chardonnay. Santa Maria Valley and Sta. Rita Hills. Marine sedimentary, clay loam and Betteravia loamy sand. Native yeasts begin this fermentation in neutral wood barrique. Battonage once a week for the first month to add texture, mouthfeel and enhance minerality. Aged 11 months sur lie in barrel until bottling. Flavors of Meyer Lemon, Tonka Bean and coastal Jasmine.



2022 Pinot Noir

100% Pinot Noir. Edna Valley, Santa Maria Valley and Sta. Rita Hills. Granite, riverstone and ancient volcanic seabed. Three sites, harvested and vinified separately. The Edna Valley and Arroyo Grande sites were fermented de-stemmed; the Santa Maria Valley site fermented with 20% whole cluster. The wines were aged as single-vineyard lots for 11 months in neutral 59gal barrique, before coming together in tank one moon before bottling. Notes of forest floor, juniper, bramble, rose and cerise abound. Finishes bright and long, with just a hint of salinity.

**Certified Organic, Practicing Organic,
Sustainable (glyphosate free)!**



2020/2021 Merlot

93% Merlot, 7% Petit Verdot. Clay loam, serpentine and cobblestone. The Merlot and Petit Verdot were harvested separately and both vinified 100% destemmed. Aged separately for 11 months in neutral 59gal barrique and racked together one (new) moon before bottling. **Sustainable, Glyphosate Free!**

The nose shows a lifted aroma set of rose hips, strawberry, Bing cherry, cola, black tea and a just there hit of oak. The palate is bright with soft red fruits nicely balanced by a mix of savory notes.



2021/2022 Cabernet Sauvignon

Cabernet Sauvignon (83%), Merlot (17%). Ancient seabed, decomposed granite and clay. Three distinct Cabernet clones from a single site in Happy Canyon. Each clone was harvested separately and vinified 100% destemmed. Élevage was in neutral 59gal barrique for 11 months, with the three lots being racked together one (new) moon before bottling.