the DREAMING TREE

SAUVIGNON BLANC
2015 Sonoma County

An exciting collaboration between Dave Matthews and award-winning winemaker Sean McKenzie, The Dreaming Tree captures the spirit of California's wine country. United by their shared passion to make quality wines accessible to everyone, the two friends set out on a journey to discover the unique characters and rich flavors that give the region its rare charm.

"DAVE AND I COULDN'T BE MORE EXCITED ABOUT ADDING A SAUVIGNON BLANC TO THE LINEUP. TOGETHER WE'VE CREATED A GREAT SIPPING WINE WITH PASSION FRUIT AROMAS, TROPICAL FRUIT FLAVORS, AND A CRISP, CLEAN FINISH YOU'RE GONNA LOVE."

— Sean McKenzie

2015 Vintage
The 2015 growing season started with a dry, mild winter and ramped up quickly from there. Similar conditions continued throughout the spring with the summer months warming up a bit, causing the grapes to fully ripen. The season ended just as it began—earlier than usual. After the two previous vintages delivered large crops, this one hit the reset button with lower-than-average yields. The result—wines with highly concentrated flavors and bright, natural acidity.

Winemaking
Harvested at night, the grapes went through a cool, slow fermentation process in 100% stainless steel tanks with some very expressive yeast strains. Bottling came quickly after to maintain the youthful characteristics of the fruit.

Tasting Notes
Fresh and juicy with tropical fruit aromas of passion fruit and kiwi. Finishing crisp and clean with hints of grapefruit and zesty lime.

Food Pairing
A great sipping wine that also pairs well with classic fish and chips, fresh crab legs, and zesty Mexican food.

SUSTAINABILITY

vine to table

The environment's important to us, and we're pretty sure you feel the same.
From the day we pick the grapes to the night you pop the cork, we're making changes that add up along the way:

VINE → TABLE

We'd rather plant trees than cut 'em down, which is why our labels are made with 100% recycled kraft brown paper.

We figure the most significant part of your purchase should be the wine, not the bottle, so our bottles are a quarter pound lighter than normal, and take a lot less fuel to get to your table.

Go ahead, pop a cork and enjoy the fruits of our labor–just don't forget to recycle the bottle.

Vintage: 2015
Appellation: Sonoma County
Aging: 4 months in stainless steel tanks
Total Acidity: 6.1g/L
pH: 3.3
RS: 3.2g/L
Alcohol: 13.5%

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