

SONOMA COUNTY 2015 SAUVIGNON BLANC

Our Sonoma County wines showcase the vibrant fruit and balanced complexities for which this beautiful region is famous.



TASTING NOTES -

Delicious aromas of passion fruit, lychee and white peach join more subtle notes of lemongrass and fresh ginger root. The intense bouquet is complemented by zesty citrus and tropical flavors that give way to a crisp and refreshing finish.

WINEMAKING —

The fruit sourced for this Sauvignon Blanc comes from vineyards located in the cooler appellations of Carneros and the Russian River Valley which bring grassy characteristics to the wine, as well as grapes from the warmer Sonoma Valley which impart melon and tropical fruit flavors. The result can be found in this complex and well-balanced wine.

Although the 2015 vintage had excellent growing conditions for producing flavorful fruit, a spell of rainy weather during bloom in early May made for a very light crop. Harvest began in early September and the individual vineyard lots were picked at the peak of flavor and then fermented in separate lots of small stainless steel tanks. After aging in small tanks, our winemaking team selected individual lots to form a harmonious and complex blend. The wine was produced without any barrel aging or malolactic fermentation, so the distinctive varietal character of Sauvignon Blanc would carry through to the bottle.

FOOD PAIRINGS -

Served chilled, this Sauvignon Blanc makes an excellent apéritif and complements a number of entrées such as Seafood Risotto, Seared Scallops with Grilled Asparagus, or Herb Roasted Chicken.

VARIETAL COMPOSITION 100% Sauvignon Blanc

APPELLATION Sonoma County ALCOHOL 13.5% рн 3.26 та 5.8 PRODUCTION 58,287 Cases BOTTLED March & July 2016

Enjoy Responsibly