

Pomelo

2016 SAUVIGNON BLANC

VARIETAL:

97% Sauvignon Blanc
3% Chenin Blanc

APPELLATION:

California:
60% Lake County
22% Monterey County
18% Lodi/Clarksburg

ALCOHOL: 12.75%

TA: 0.53g/100ml

PH: 3.45

RS: 0.25g/100ml

Pomelo wines are known for their refreshing and expressive fruit profiles that please every palate and pocket. Sourced from well-known wine growing regions in California, we work closely with growers to hand select grapes that ripen gradually and evenly, producing clean, approachable and balanced flavors.

VINEYARD INFORMATION:

The rich, red volcanic soils of Mason Vineyard in Lake County provides ripe Sauvignon Blanc flavor and body year after year. Fruit from the coastal influenced Monterey County and from the mineral rich soils of Clarksburg provide added complexity to our blend.

WINEMAKING:

Our various blocks are harvested at optimal ripeness and then separately fermented in stainless steel tanks at cold (55°F) temperatures to retain varietal character and bright, clean fruit flavors.

TASTING NOTES:

Aromas of fragrant white blossoms lead to white peach, melon and ripe citrus on the palate complemented by a lovely lemon curd finish.

