

# SLOW PRESS



## SAUVIGNON BLANC 2016 MONTEREY COUNTY

**S**low Press wines are a tribute to the true craft of wine making. Our vintners know that great wines are worth waiting for, so they've slowed down the process from start to finish.

**2016 Sauvignon Blanc:** The majority of these grapes came from Southern Monterey County, from our San Lucas Vineyard, near the Pacific Ocean. This cool climate is excellent, providing fruit that supports a wine with a solid acid profile. We built the wine using the standard California Sauvignon Blanc clone, but also the Sauvignon Blanc Musque clone for phenolics and added complexity. Additionally, we picked at three different ripeness levels to expand aromatic range and intensity.

**Taste Profile:** This Monterey County Sauvignon Blanc is bursting with crisp, refreshing notes of citrus and passionfruit. It is sur lie aged to bring out the fullest flavors and a richer mouthfeel, and reveals a tropical, fruit-forward flavor profile.

**Harvest Date:** September, 2016

**TA:** 6.7 g/L

**RS:** 0.6 g/L

**pH:** 3.6 g/L

**Alcohol:** 14.3%

### *The Sauvignon Blanc Process*

#### GENTLE PRESS & SLOW FERMENTATION

Pressing the grapes gently utilizes the best juice to bring out flavor. Slowed fermentation amplifies the grape's natural fruit character.

#### SUR LIE AGING

The finished wine was sur lie aged for 3 months to develop fuller, more expressive Sauvignon Blanc flavors and a richer mouthfeel.

#### BARREL AGING

About 10% of the wine was aged in barrel for just over a month to impart a richer, smoother texture.

