



2022 SAUVIGNON BLANC

CALIFORNIA



WINEMAKING NOTES

Classic techniques, such as cold fermentation in stainless steel tanks and reductive winemaking, showcase the crisp and vibrant character of this Sauvignon Blanc.

TASTING NOTES

Aromas of white peach, fresh herbs and cut grass. Flavors of key-lime and juicy green Anjou pear throughout. A textural richness midpalate with fleshy fruit and crisp acidity. Lingering notes of wet stone and citrus notes of lemon and lime.

FOOD PAIRINGS

This versatile wine pairs well with a variety of foods like spring greens, fish, shellfish and goat cheese.

FERMENTATION

100% cold fermented in stainless steel

DATE RELEASED

May 2023

WINE PH

3.25

ACIDITY

0.66g/100ml

ALCOHOL

13.5%

UPC

0 80887 49394 2

