



DARK HORSE™

DARK HORSE™ 2015 SAUVIGNON BLANC

At Dark Horse Wine, we wholeheartedly believe that fortune favors the bold. Winemaker Beth Liston marshals the best agricultural and winemaking resources from around the globe to deliver the unexpected: a bold wine that outperforms its price.

About the Wine

Made in the fresh, vibrant style of New Zealand, our Sauvignon Blanc is the most refreshingly crisp offering from Dark Horse, offering bright aromas of grapefruit and gooseberry lined with fresh green notes. Layers of citrus and melon flavors create a crisp taste with medium viscosity and a long, refreshing finish.

Viticulture Notes

The grapes for this wine were selected from premier California vineyards by our Winemaker Beth Liston. Throughout the 2015 growing season, Beth visited these vineyards daily to determine which blocks would make it to the final blend. Beth noted in 2015 the third dry winter and a warm growing season lead to careful canopy management which allowed the perfect amount of sunlight to reach the fruit, resulting in an ideal balance of flavor and acidity in the glass. Sauvignon Blanc saw an early bud break, followed by an early start of harvest. Constant collaboration between Beth and our vineyard managers ensured the crisp, tropical flavors were captured that make this wine so enjoyable.



Winemaking Notes

In the cellar, we used gentle techniques to preserve the bright acidity and delicate fruit flavors of the Sauvignon Blanc grape, creating a delightfully crisp wine. Grapes are harvested at optimum ripeness in the cooler hours of the evening to preserve the perfect balance between acidity and fruit freshness. Similarly, fermentation occurred at low to moderate temperatures—around 55°F-62°F—with carefully selected yeasts to enhance the aromatics and expressive mouthfeel. All lots were aged in stainless steel tanks until bottling to preserve their brightness and balance.

Varietal Content:	76% Sauvignon Blanc, 16% Semillon, 3% Albariño, 5% Select White Varieties
Varietal Origin:	California
Alcohol Level:	13.0%
Titrateable Acidity:	0.79g/100ml
Residual Sugar:	0.72g/100ml
pH:	3.24

@DarkHorseWine | www.darkhorsewine.com

