Grapes for our Sauvignon Blanc are grown primarily in California’s temperate regions. For 2015 we harvested from the Sacramento Delta Region east of the San Francisco Bay. In these areas bright sunny days and cool night time temperatures allow the grapes to reach full ripeness while still maintaining a refreshing crisp acidity. Our growers are carefully selected to ensure the grapes are of the best quality.

Appellation: 100% California

• VINTAGE •

In 2015, California was blessed by a stellar vintage in spite of drought conditions, light yields and a very early harvest. A mild winter fostered an early bud break and bloom, however, unseasonably cold spring temperatures followed which resulted in smaller berries and grape clusters. The warm and dry summer days hastened ripening and growers began picking in late July with all grapes in by the end of September.

Technical Information: 0.56 TA, 3.29 pH, 13.5% alc.

• WINEMAKING •

The wine was fermented in stainless steel without the use of any oak and with yeast strains that enhance the bright citrus and stone fruit characters of the grape. A cool fermentation was chosen to help lock in additional flavor intensity and capture the essence of the Sauvignon Blanc varietal character. No malo-lactic fermentation was allowed as this would diminish the brightness of the fruit. In creating the final blend, we selected from a palette of other white varietals to create a full, long and delicious wine that finishes clean on the palate.

Varietal blend: 93% Sauvignon Blanc, 7% Pinot Grigio.

• WINEMAKER’S NOTES •

This wine displays crisp Sauvignon Blanc characteristics of citrus, green apple, guava and fresh cut grass. The acidity of the wine is nicely balanced and can be enjoyed either as an appetizer or with your favorite food. This wine will enliven dishes that call for a splash of fresh citrus, such as seafood, ocean fish or poultry. It also makes a refreshing pairing with lighter fare such as goat cheese, salads, and crudités.