



2016  
CALIFORNIA  
SAUVIGNON BLANC

• GRAPE SOURCING •

Grapes for our Sauvignon Blanc are grown primarily in California's temperate regions. In 2016 we harvested from the Sacramento Delta Region, east of the San Francisco Bay. In this area the days are bright and sunny and nights are cool allowing the grapes to reach full ripeness while still maintaining refreshing crisp acidity. We partner with growers who are committed to producing only the best quality.

*Grape Source: 100% California Sauvignon Blanc*

• VINTAGE •

2016 was another phenomenal year in California. The season kicked off with much needed winter rains that set the stage for months of steady and even growth. Temperatures were slightly below average, a good thing, which led to excellent phenolic development. As a result our Sauvignon Blanc showcases exquisite fruit character and crisp acidity.

*Technical Information: TA 0.55 g/100ml, pH 3.31, Alcohol 13.5%*

• WINEMAKING •

We harvest during the cool night and early morning hours to preserve both the delicate flavors and bright acidity found in the berries. Once at the winery, the grapes were gently pressed and cold fermented in stainless steel tanks where the juice remained until bottling.

• SOMMELIER NOTES •

This is classic California Sauvignon Blanc with notes of citrus, melon and stone fruit that flow across the palate finishing crisp and refreshing. This wine will enliven dishes that call for a splash of fresh citrus, such as seafood, fish or poultry. It also makes a refreshing pairing with lighter fare such as goat cheese, salads, and vegetables crudités.