



BEST OF CLASS OF VARIETAL & GOLD MEDAL

2018 California State Fair Wine Competition

SILVER MEDAL

2018 San Francisco Chronicle Wine Competition

WINEMAKER NOTES

Sauvignon Blanc is grown throughout the world, but is most famous for wines from the Loire Valley in France (Sancerre), New Zealand, and California (Lake County). Over several decades of grape growing in California, Lake County has become known for its unique and flavorful Sauvignon Blanc. The grapes for this wine were grown in Kelseyville, CA where the soil is rich and provides for prolific canopy growth, which has enhanced the green varietal, and regional citrus-like flavors and aroma in the wine. It was fermented at 45°F over several weeks, and malolactic was stopped, in order to capture these characters for you to enjoy. Only the “free run” juice was used to produce this wine, allowing the natural crisp characters to leave the mouth with a clean finish.

COMPOSITION	Sauvignon Blanc
APPELLATION	Lake County
ALCOHOL	13.7%
TA	6.4g/L
pH	3.34
PRODUCTION	500 cases

TASTING NOTES

Enjoy bright aromas of fresh squeezed lemon, honeydew melon, and tropical fruit mingled with traces of lemongrass. Zesty flavors of sliced apple, cantaloupe, and lemon-lime play off the creamy mouthfeel and vibrant acidity. A delicious essence lingers on the palate as you take the next sip.

This easy-to-pair wine will complement halibut served in a Beurre Blanc sauce, or roast chicken stuffed with fresh rosemary and lemon slices.