



SILVER MEDAL *2020 Sunset International 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. In 2019, 100% of the grapes for this wine come from Cache Creek Vineyards' gravelly river bench soil. The rocky soil provides flavors that are more Sancerre-like with a mineral essence and delicate citrus aroma and flavor. The wine is cold fermented over several weeks to better capture the varietal's characteristics we all enjoy. Only the "free run" juice was used to produce this wine, allowing the natural crisp character to leave the mouth with a clean finish.

COMPOSITION	Sauvignon Blanc
VINEYARD	Cache Creek Vineyards
APPELLATION	Lake County
ALCOHOL	13.5%
TA	6.3g/L
pH	3.32
PRODUCTION	445 cases

TASTING NOTES

Bright aromas of freshly sliced Meyer lemon and Minneola tangelo mingle with hints of guava and melon. The palate is beautifully balanced with mouthwatering acidity tempered with a lush, smooth texture bursting with flavors. Tropical fruit, pineapple, and a trace of minerality surround the refreshing citrus core. This delicious Sauvignon Blanc is the perfect "go-to" wine for gathering with friends, sipping with your favorite picnic fare, or unwinding after work.

Enjoy it with grilled swordfish with a pineapple, coconut, and Thai basil sauce, or roasted chicken served with pasta and pesto sauce.