

CACHE CREEK

VINEYARDS & WINERY

2020
Reserve
SAUVIGNON BLANC

CACHE CREEK VINEYARDS
LAKE COUNTY



SILVER MEDAL *2023 Press Democrat North Coast Wine Challenge*

WINEMAKER NOTES

We produced our 2020 Reserve Sauvignon Blanc with a unique approach, allowing for more varietal expression of character and richness from the oak. It was barrel fermented in Demptos oak barrels from Missouri and DAMY oak barrels from the Alliers forest in the Burgundy district of France. The American oak offers a bright vanilla character to the aroma and flavor. The DAMY barrels (made for Sauvignon Blanc in Sancerre and the Loire Valley of France) provide a smooth richness to the mouthfeel and length to the finish of this wine while delicately enhancing the Sauvignon Blanc “stoniness.” The grapes were harvested from one of Cache Creek Vineyard’s youngest vineyards and has become quite promising with consistently subtle mineral qualities much like those of the famous Sauvignon Blanc from Sancerre, France.

COMPOSITION	Sauvignon Blanc
VINEYARD	Cache Creek Vineyards
APPELLATION	Lake County
ALCOHOL	13%
TA	6.6 g/L
pH	3.39
COOPERAGE	Fermented and aged in 33% new American oak; 33% new Burgundian oak; 34% 1–2-year-old Allier French oak barrels
BARREL AGING	4 months
PRODUCTION	450 cases

TASTING NOTES

Seductive oak wrapped in white floral and lemon-lime zest greets the nose and entices you to sip. The silken entry flows into a mid-palate filled with bright, luscious citrus—pomelo, Meyer lemon, tangerine and key lime. Traces of green apple and white peach, along with a creamy vanillin essence, lend a richness and balance to the wine. Each sip is refreshingly rewarding, leaving the palate with clean, lingering flavors.

The perfect wine to pair with swordfish and spaghetti with citrus pesto, or enjoy it with an appetizer like citrus couscous cups or chicken lettuce wraps.