

# CACHE CREEK

VINEYARDS & WINERY

2021

## SAUVIGNON BLANC

CACHE CREEK VINEYARDS  
LAKE COUNTY



### WINEMAKER NOTES

Over the past several decades of grape growing, Lake County has become known for its superb quality Sauvignon Blanc. The climate and lean soil conditions around Clear Lake encourage fruity grapefruit like flavors. The grapes for this wine were grown in the gravely river bench soil of Cache Creek Vineyards in Long Valley, not far from the tasting room. The rocky soil provides flavors that are Sancerre-like with a mineral essence and delicate citrus aroma and flavor, rather than the more herbaceous characters produced from cooler, more humid areas like New Zealand. The wine is cold fermented in stainless steel over several weeks to better capture these varietal's characters for you to enjoy. Only the "free run" juice was used, for this allows the natural crisp characteristics to leave the mouth with a clean finish.

COMPOSITION	Sauvignon Blanc
VINEYARD	Cache Creek Vineyards
APPELLATION	Lake County
ALCOHOL	13.8%
TA	5.8 g/L
pH	3.42
PRODUCTION	266 cases

### TASTING NOTES

This quintessential summer sipper starts with enticing, fragrant aromatics of delicate orange blossoms, citron zest and fresh lemon. The velvety entry flows into a bright mid-palate that lingers long in the finish. On the palate, a delicious citrus-driven blend fills the senses with flavors of Meyer lemon, Persian lime, tangelo, blood orange and just a kiss of grapefruit. The rounded edges tame the gentle acidity, creating an easy-to-enjoy, lovely wine.

A great wine to sip with friends or as you make dinner, but it will also pair perfectly with a classic Italian chicken piccata, or shrimp Caesar pasta salad.