

# CACHE CREEK

VINEYARDS & WINERY

2022

## SAUVIGNON BLANC

LAKE COUNTY



**SILVER MEDAL** *2024 San Francisco Chronicle Wine Competition*

**SILVER MEDAL** *2023 International East Meets West Wine Challenge*

**SILVER MEDAL** *2023 Harvest Terroir Challenge*

### 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 gravelly 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. 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
APPELLATION	Lake County
ALCOHOL	13.2%
TA	6.1 g/L
pH	3.43
PRODUCTION	332 cases

### TASTING NOTES

Alluring aromas of fresh-squeezed lime juice mingle with lemon zest and hints of white floral and tropical fruit that add a creamy essence to the nose. A round entry quickly exposes a nice acidity in the mid-palate that continues into the lingering finish. Vibrant flavors of mixed citrus — Cara Cara orange, ripe pomelo and Lisbon lemon — merge with guava and pineapple. Balanced and refreshing, this Sauvignon Blanc will soon be your *go-to* wine.

Enjoy a pairing of creamy lemon chicken piccata served over a bed of angel hair pasta, or a Dungeness crab sandwich with Meyer lemon aioli.