

# CACHE CREEK

VINEYARDS & WINERY

2023

## SAUVIGNON BLANC

LAKE COUNTY



**GOLD MEDAL** 2025 San Francisco Chronicle Wine Competition

**SILVER MEDAL** 2024 Lake County Fair Wine Competition

### 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	12.9%
TA	6.3 g/L
pH	3.40
PRODUCTION	813 cases

### TASTING NOTES

Enticing aromatics fill the nose with lemon blossoms and tropical fruit, along with subtle a mix of citrus and pineapple. The creamy entry encompasses the palate with delicious flavors of honeysuckle, Pomelo, white peach, honeydew and lime zest. A touch of salinity enhances the mouthwatering aspect of this refreshing wine. Beautifully balanced bright flavors set against a velvety texture create an easy sipping wine that disappears quickly from your glass.

Enjoy pairing with shrimp cakes served with lemon aioli, or grapefruit herb chicken with a side of asparagus dusted with gremolata.