



SILVER MEDAL *2016 San Francisco Chronicle Wine Competition*

SILVER MEDAL *2015 & 2016 North of the Gate Wine Competition*

WINEMAKER NOTES

Our 2014 Sauvignon Blanc exemplifies a style of Sauvignon Blanc for which Lake County has become renowned. The grapes were night-picked using floodlights in the vineyard so the fruit would be cold when it arrived at the winery. Before transporting, each macro bin was blanketed with CO₂ to protect the fruit from air during its journey to the winery. Once the fruit arrived, the grapes were immediately pressed into a CO₂ filled tank (again to protect from oxidation). The juice was then stainless-steel fermented with yeast, developed by the University of Bordeaux specifically for Sauvignon Blanc, at 45°F for an extended time. This prolonged cold fermentation helps develop esters that capture the freshness of the variety when bottled.

COMPOSITION	Sauvignon Blanc
APPELLATION	Lake County
ALCOHOL	13.16%
TA	0.63/ml
pH	3.42
PRODUCTION	1000 cases

TASTING NOTES

Subtle aromas of lemon-lime mingle with hints of lychee and a mineral essence. The smooth, almost creamy entry offers a lovely balance between fresh fruit and bright acidity. Zesty lemon curd is layered with lush tropical fruit and a slight white floral essence. The clean flavors linger on the palate as you yearn for the next sip.

A terrific wine to pair with shrimp scampi with linguine, or an asparagus, leek, and Gruyere quiche.