



**SILVER MEDAL** *2019 East Meets West Wine Challenge*

**SILVER MEDAL** *2019 Press Democrat North Coast Wine Challenge*

#### WINEMAKER NOTES

Sauvignon Blanc is grown throughout the world, but is most famous for wines from the Loire Valley in France (Sancerre), New Zealand, and California (Lake County). Over several decades of grape growing in California, Lake County has become known for its unique and flavorful Sauvignon Blanc. A small portion of the grapes for this wine were grown in Kelseyville, CA, where the soil is rich and provides for prolific canopy growth, which enhances the regional, citrus-like flavors and aroma in the wine. The majority of the grapes come from the more gravelly river bench soil of Cache Creek Vineyards. The rocky soil provides flavors that are more Sancerre-like with a mineral essence and delicate grapefruit aroma and flavor. It is cold fermented over several weeks to better capture the varietal's characteristics we all enjoy. Only the "free run" juice was used to produce this wine, allowing the natural crisp character to leave the mouth with a clean finish.

COMPOSITION	Sauvignon Blanc
APPELLATION	Lake County
ALCOHOL	12.74%
TA	5.2g/L
pH	3.42
PRODUCTION	305 cases

#### TASTING NOTES

Subtle inviting aromatics fill the nose with hints of lemon-lime, grapefruit zest, pineapple, and melon. The smooth entry flows into refreshing flavors and balanced acidity. The round mouthfeel reveals lime, lemongrass, notes of tropical fruit, and ripe honeydew with herbaceous traces appearing in the finish.

This wine easily pairs with many cuisines. Try it with Thai lemongrass chicken, or fresh angel hair pasta with creamy garlic butter prawns served with a Caesar salad.