

CACHE CREEK

VINEYARDS & WINERY

2021
Reserve
SAUVIGNON BLANC

CACHE CREEK VINEYARDS
LAKE COUNTY



GOLD MEDAL *2023 Harvest Terroir Challenge*

WINEMAKER NOTES

We produced our 2021 Reserve Sauvignon Blanc with a unique approach, allowing for more varietal expression of character and richness from the oak. It was barrel fermented in Demptos oak barrels from Missouri and DAMY oak barrels from the Alliers forest in the Burgundy district of France. The American oak offers a bright vanilla character to the aroma and flavor. The DAMY barrels (made for Sauvignon Blanc in Sancerre and the Loire Valley of France) provide a smooth richness to the mouthfeel and length to the finish of this wine while delicately enhancing the Sauvignon Blanc “stoniness.” The grapes were harvested from one of Cache Creek Vineyard’s youngest vineyards and has become quite promising with consistently subtle mineral qualities much like those of the famous Sauvignon Blanc from Sancerre, France.

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| COMPOSITION | Sauvignon Blanc |
| VINEYARD | Cache Creek Vineyards |
| APPELLATION | Lake County |
| ALCOHOL | 12.9% |
| TA | 6.4 g/L |
| pH | 3.22 |
| COOPERAGE | 33% new American oak barrels; 33% new Burgundian oak barrels; 34% oak barrels previously used for Sauvignon Blanc |
| BARREL AGING | 4 months |
| PRODUCTION | 139 cases |

TASTING NOTES

The aromas of freshly zested lemon mingle with hints of white floral, guava and oak, luring you to sip. A silky mouthfeel reveals flavors of key lime pie and juicy pomelo. Balanced acidity and traces of oak provide a subtle structure, while a touch of limestone minerality and brown autumn spices round out the wine as it lingers on the palate.

Enjoy pairing this wine with lemon chicken breasts served with herb-infused basmati rice, or cilantro lime shrimp salad.