



2021 SAUVIGNON BLANC

CALIFORNIA



WINEMAKING NOTES

Classic techniques, such as cold fermentation in stainless steel tanks and reductive winemaking, showcase the crisp and vibrant character of this Sauvignon Blanc.

TASTING NOTES

Picked a touch early in the ripening season and cold fermented in stainless steel tanks, this is a wine with mouthwatering acidity, complemented by beautiful aromas and flavors on the palate. Loaded with notes of lime, boxwood and freshly cut grass, this crisp and lean expression gives way to a long, textured finish of pineapple and passion fruit.

FOOD PAIRINGS

This versatile wine pairs well with a variety of foods like spring greens, fish, shellfish and goat cheese.

FERMENTATION

100% cold fermented in stainless steel

DATE RELEASED

February 2022

WINE PH

3.29

ACIDITY

0.62g/100ml

ALCOHOL

13.5%

UPC

0 80887 49394 2

