



2019 SAUVIGNON BLANC

TASTING NOTES:

Dragonflies doing belly bumps in the sunlight. A dry, medium acidic white wine with subtle flavors of fresh stone fruit, green herbs, vanilla pie crust, and tropical fruit. The Sauvignon Blanc pairs well with garlicky shrimp, chorizo omelette, Mediterranean salad, and sushi.

WINEMAKING NOTES:

The Sauvignon Blanc was hand picked before the sun rose in the wee hours of September 23rd, where all that wasn't an ideal cluster was dropped on the floor of the vineyard. The fruit took a road trip to the winery to be pressed slowly and gently over a 2-hour cycle. The juice was pumped into a chilled stainless steel tank for 3 days. The temperature was then raised for the yeast to be added, activated and to begin its fermentation process. When the wine was finished through fermentation after close to 3 months, it was racked off the lees into another chilled tank for a couple months of aging as the structure of molecules joined together smoothly and quickly.

VINEYARD

PETERSON VINEYARD

AVA

SONOMA VALLEY

PICK DATE

9/23/2019

BOTTLE DATE

1/27/2020

BRIX

20.2

ALCOHOL

12.4%

CASES PRODUCED

127

PH

3.26