



# 2023 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

This California gem is bursting with bright, vibrant fruit flavors, crisp acidity and a clean, fresh profile. It strikes a harmonious balance between warm and cool climate characteristics. On the nose, expect classic citrus aromas of lemon and key lime, complemented by hints of pungent green pear. The palate offers herbaceous notes reminiscent of fresh-cut grass, intertwined with delicate hints of elderflower and the subtle sweetness of nearly ripened mango. The finish is lively and invigorating, leaving behind mouthwatering zesty citrus notes.

## 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

May 2024

## WINE PH

3.20

## ACIDITY

0.64g/100ml

## ALCOHOL

13%

## UPC

0 80887 49394 2

