



R COLLECTION SAUVIGNON BLANC 2018

IN THE VINEYARD

The R Collection Sauvignon Blanc features grapes from three of Lodi's best vineyards. The cool evening breezes help preserve acidity, and picking at lower sugar levels allows for maximizing varietal character. Minimally intrusive winemaking techniques allow the true California terroir to shine through in every glass poured and bottle enjoyed.

About the Vintage

2018 was a near picture-perfect growing season that began in late February followed by a mild Spring yielding uniform grape clusters. Temperatures remained moderate to cool throughout the season with 2018 being considered one of the coolest vintages of the past decade. The cooler temperatures allowed for a longer hangtime resulting in an even and temperate harvest.

Wine Profile

Our lively 2018 R Collection Sauvignon Blanc was fermented 100% in stainless steel tanks to preserve its freshness. Inviting bright aromas of honeysuckle and orange blossom are accented by refreshing flavors of peach, pineapple, and passion fruit. With crisp acidity and a smooth, mineral finish, this wine is the perfect pairing for a variety of dishes. Try it with a seared scallop salad and a zest of lemon or with Crottin de Chavignol cheese, a classic regional French pairing.

TECHNICAL NOTES

ALCOHOL: 13.5%

PH: 3.26

TA: 6.7 g/L

FERMENTATION: 100% STAINLESS STEEL.

AGEING: SUR LE AGED FOR 6 MONTHS

