



R COLLECTION SAUVIGNON BLANC 2017

IN THE VINEYARD

The R Collection Sauvignon Blanc features two-thirds of its grapes from Lodi's best vineyards with the remainder from North Coast vineyards and a small amount from Clarksburg. Minimally intrusive winemaking techniques allow the true California terroir to shine through in every glass poured and bottle enjoyed.

About the Vintage

The 2017 vintage was marked by extreme conditions that reduced crop size, starting with abundant winter rainfall and mild spring weather, which led to vigorous vines. The growing season saw three heat spikes, including one over Labor Day weekend that kicked harvest into high gear. The hot year did ensure that the vast majority of fruit was off the vines when the Wine Country wildfires broke out on Oct. 8th.

Wine Profile

Our lively 2017 R Collection Sauvignon Blanc was fermented 100% in stainless steel tanks to preserve its freshness. Engaging, bright aromas of honeydew and lemon blossom are accented by invigorating flavors of mango, pear and lychee. With crisp acidity and a smooth, mineral finish, this wine is the perfect pairing for a variety of dishes. Try it with a roasted artichoke salad with lemon and mint or with Crottin de Chavignol cheese, a classic regional French pairing.

TECHNICAL NOTES

ALCOHOL: 13.5%

PH: 3.41

TA: 5 G/L

FERMENTATION/AGEING: 100% STAINLESS STEEL.

