



Reserve Sauvignon Blanc 2019



APPELLATION: Sonoma County

ALCOHOL: 13.5%

PH: 3.12

T/A: 6.9 G/L

AGING: 11 MONTHS IN NEUTRAL
FRENCH OAK

CASES PRODUCED: 137

IN THE VINEYARD

Sourced from the finest selection of vineyards across Sonoma County, the grapes for this wine are allowed to hang a bit longer than usual to obtain a riper, more full-bodied profile.

CONVERSATIONS WITH THE WINEMAKER

Due to the geological diversity of our various vineyards, sites were harvested based upon optimum ripeness and flavor maturity. The grapes were harvested at night to maintain its aromatics before being immediately pressed and put into tank. The wine was aged for 11 months in neutral French oak barrels before being bottled.

TASTING NOTES

Our Reserve Sonoma County Sauvignon Blanc opens with tropical notes of mango and kiwi with a hint of lime. Flavors of apricot and fresh peach are balanced with crisp notes of citrus zest and ripe peach. Refreshingly acidic on the palate, the wine is fresh bright and energetic through the finish. Perfect with fresh oysters or tangy cheeses like goat cheese.