



Montoya 2018 Monterey Sauvignon Blanc

APPELLATION

The Monterey American Viticultural Area (AVA) is one of Monterey County's top growing regions, with day-to-night swings of up to 50 degrees producing vibrant, lusciously flavored grapes. Grapes for Montoya wines were grown on our Monterey vineyards, giving us control over quality from the time the vines are planted until grapes are harvested. Most of the grapes come from two vineyards in Monterey's Arroyo Seco AVA: Suter Vineyard and Wiley Ranch Vineyard Twin Oaks Block. These vineyards produced balanced grapes with ripe citrus and stone fruit characteristics.

Grape Sourcing: 100% Monterey

WINEMAKING

The grapes were harvested during cool night and early morning and fermented in 100% stainless steel to preserve the delicate aromatics. The wine was gently filtered and fined prior to bottling. A touch of Pinot Blanc and Muscat Canelli adds floral notes and fruitiness to the finish.

Varietal Blend: 85% Sauvignon Blanc, 12% Pinot Blanc,
3% Muscat Cannelli

Alc. By Vol. 13.5%, TA 5.4%, pH 3.31, RS 2 g/L

WINEMAKER'S NOTES

Ripe apricot, citrus and fig aromas and flavors carry through to palate with a refreshing, crisp finish

Suggested Pairings: A versatile wine, equally delightful with dishes ranging from oysters on the half shell to crab cakes; from fish tacos to endive salad with goat cheese.

