



MARC CELLARS

2018 SAUVIGNON BLANC CALIFORNIA

BRAND STORY

Step in to Marc Cellars and you're transported to a simpler time. Behind our cellar door, we're applying Old World traditional wine making techniques to exemplary fruit sourced from the finest vineyards in California.

WINEMAKING

We carefully picked the grapes during the cool night and early morning hours in hopes to strengthen the citrus flavors and acidity balance. Once at the winery, the grapes were destemmed and gently pressed. The fresh juice was fermented in temperature controlled stainless steel tanks, which preserve and enhance the floral and fruit flavors of this Sauvignon Blanc. A touch of Pinot Gris adds additional floral aromas finished with a hint of Chardonnay.

TASTING NOTES

Marc Cellars Sauvignon Blanc showcases aromas of melon and citrus, grapefruit on the palate and a crisp finish, our Sauvignon Blanc was crafted to enhance vigorous conversation as well as accompany the greatest variety of appetizers and dishes.

TECHNICAL NOTES

VARIETAL COMPOSITION: 85% Sauvignon Blanc, 12% Pinot Gris & 3% Chardonnay

REGION: California

PH: 3.30

ALCOHOL: 13% By Vol. **TOTAL ACIDITY:** 0.72g/L

UPC: 851718993531