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FULCRUM



2023
SONOMA
COAST
SAUVIGNON
BLANC

TASTING NOTES:

PALE STRAW COLOR.
AROMAS OF MELON,
GUAVA AND GOOSEBERRY.
FLAVORS OF LEMON
MERINGUE, GRAPEFRUIT AND
MELON FLAVORS, WITH NOTES
OF PINEAPPLE ON THE FINISH. A
COMPLEX WINE WITH THE
STRUCTURE TO AGE GRACEFULLY.

WINEMAKING:

FERMENTED COLD IN STAINLESS STEEL TANK

ML: MINIMAL MALOLACTIC CONVERSION

AGING: 8 MONTHS

BARREL REGIME: STAINLESS STEEL

& NEUTRAL OAK BARRELS

SULFUR: UNDER 100PPM

BOTTLED: APRIL 30, 2024

CASES PRODUCED: 92

ALCOHOL CONTENT BY VOLUME: 14.1%

WINEMAKER: DAVID ROSSI