



AMERICAN WHITE WINE

Vintage: 2022

Location: CA

PROFILE

Sauvignon Blanc most likely hails from the Loire Valley of France. It is from here, as well as New Zealand, that the most notable of Sauvignon Blanc wines are produced with varying profiles. Like Chardonnay, some Sauvignon Blanc wines are aged in oak or are fermented in oak, however this practice is not overly popular.

Sauvignon Blanc wines are known for their strong notes of fruit, mostly tropical, as well as "green" aromatics associated with that of green vegetables. Sauvignon Blanc wines commonly are light in body and alcohol with higher levels of acidity

DETAILS

Bottling Date: 01/11/2023

Case Production: 140

ABV: 12.5

Residual Sugar: 0.6 %

Final TA: 8.0 g/L

pH: 3.16

Free SO₂: 40 ppm

Sauvignon Blanc

Available in 750 mL bottles

WINEMAKING

FERMENTATION

18 days

Sauvignon Blanc juice was imported from California in the Fall of 2022. Upon arrival, juice was racked into a stainless steel tank and allowed to come up to temperature before the start of fermentation. Yeast for this fermentation was selected for its production of beta-glucosidase enzymes, which help improve both fruit and floral aromatics. After the completion of fermentation, the wine was racked off the lees, cold stabilized to encourage settling of sediment and to remove tartrates, before undergoing filtration

AGING

3 months

This wine was aged for a brief three months prior to bottling. This Sauvignon Blanc required very little input to achieve a crisp, balanced dry wine

TASTING NOTES

Aroma

Subtle yet elegant aromas of stone fruit and melon

Taste

This wine is crisp, clean, and delicate with flavors of lime, passionfruit, and peach

Serving & Pairing Suggestions

Best served chilled. This wine pairs well with dishes that include lean meats, soft cheeses, and green herbs

TASTING CHART

