

2015 Sauvignon Blanc Estate Wine Facts

Vineyards and Harvest

Vineyards: Estate

Harvest Date: August 26 - September 9

Average Brix at Harvest: 23.5

pH: 3.41

TA: 0.60g/100mL

Winemaking

Whole-cluster pressed; settled in tank for 48 hours

Racked to stainless steel tank; fermented at 50°

Post fermentation: raked, blended, cold stabilized, sterile-filtered and bottled

Ageing and Blending

Aged in stainless steel; no oak

Blend: 88% Sauvignon Blanc, 12% Semillon

Bottling

BOttling Date: July 11, 2015

Alcohol: 13.5%

Cases Produced: 3168 cases

SRP: \$15



Assessment

Very clear and light straw in color. Very pale, almost colorless. Citrus fruits aromas—lemon, lime and grapefruit. Hints of lemongrass and freshly mown lawn. A bright, refreshing acidity in the mid-palette. Fruit flavors throughout the finish—and the citrus is dominating once again. This time grapefruit leads the way pairing nicely with lime and lime rind.



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