



LEESE - FITCH

CALIFORNIA
SAUVIGNON BLANC

2015

TASTING NOTES

Zesty and refreshing, this Sauvignon Blanc has enticing aromas of guava and Bartlett Pear with vibrant flavors of grapefruit and lime. Just off dry, the body of this wine is juicy with a crisp balanced acidity.

WINEMAKER NOTES

Another excellent vintage for California, 2015 saw a mild winter and spring which led to an early bud break. A long and dry growing season allowed for the grapes to ripen evenly with optimal amounts of flavors. Predominantly sourced from Lodi, this Sauvignon Blanc was destemmed, crushed, and pressed shortly after harvest. From there, the wine was then fermented and aged in stainless steel, providing a light a crisp body.

FOOD PAIRINGS

A suitable pairing for this Sauvignon Blanc would be a light asparagus salad, an assortment of aged cheeses, or seared scallops.

BLEND

92% Sauvignon Blanc, 8% French
Colombard

APPELLATIONS

54% Lodi, 43% California, 3%
Clarksburg

ANALYSIS

pH 3.423
TA 6.4 g/L
ALC 12.3%
RS 4.0 g/L

UPC

8 33302 00240 9

SRP

\$12

