



BLEND

100% Sauvignon Blanc

APPELLATION

100% Lodi

ANALYSIS

pH 3.65

TA 5.95 g/L

ALC 13.0%

RS 0.4 g/L

UPC

8 56442 00503 1

SRP

\$12



2014 SAUVIGNON BLANC
LODI



TASTING NOTES

Fresh and exciting, this Sauvignon Blanc provides a sensory dance with aromas of sweet chive, playful grapefruit and summer melon. An interlude of white peach, gooseberry and a splash of lime flavors follow. Crisp and dry, a luscious mid-palate swirls about the mouth while this wine reveals hints of passion fruit before a nicely-balanced, mineral-laced finish.

WINEMAKING NOTES

An early bud break on the vines in Lodi in the spring of 2014, followed by an intensely hot summer, resulted in an early and rapid grape harvest. Cluster sizes were small, causing intense flavors and exceptional quality throughout the region. This wine was made from grapes grown on an estate within the Lodi appellation, where nightly delta breezes from the San Francisco Bay, balance out the warm weather of each day. This climate produces grapes of prime acidic balance which were crushed, then cold-soaked for 24 hours on the skins without exposure to oxygen, before being pressed and finally cold-fermented for 15 days in stainless steel.

ENJOY WITH

Appropriate for simply sipping or serving, this wine will also partner well with bright flavors such as an asparagus salad, grilled prawns, seared scallops or lemon chicken with fresh chives.