



LEESE - FITCH

CALIFORNIA

SAUVIGNON BLANC

2018

TASTING NOTES

Aromatics jump out of the glass with bright lemon, wisteria blossom, and sweet grass. On the palate, the blend is juicy with citrus flavors of tangerine, lemongrass, grapefruit, and a pinch of herbaceousness. The finish is crisp with a touch of Meyer lemon.

WINEMAKER NOTES

An exceptional vintage for Sauvignon Blanc, 2018 showed substantial hang time on the vines which allowed the grapes to ripen evenly with incredible concentration. Sourced from a handful of vineyards in southern Lodi as well as Clarksburg, the cool climate fruit greatly impacts this wine, as these vineyards sit in the California Delta. Known for its maritime climate, the vines keep cool at night, increasing the concentration and acidity of the grapes. French Colombard gives the blend a touch more body in the mid-palate without deterring from the pure essence of Sauvignon Blanc.

FOOD PAIRINGS

A perfect complement to spicy dishes, pair with carnitas tacos topped with salsa verde, chicken tikka masala over basmati rice or shrimp Pad Thai.

VARIETAL

88% Sauvignon Blanc,
12% French Colombard

APPELLATION

52% Clarksburg, 44% Lodi,
4% Russian River Valley

ANALYSIS

pH 3.31
TA 6.3 g/L
ALC 13.5%
RS 5.0 g/L

UPC

8 33302 00240 9

SRP

\$12

