



2019 SAUVIGNON BLANC

monterey

TASTING NOTES

: bright & crisp

Aromatics jump out of the glass with fresh grapefruit, cooking herbs and lime oil. On the palate, this wine has a bright acidity with citrus flavors and a pinch of herbs. The finish is crisp with a smooth touch of lemon custard.

WINEMAKER NOTES

The 2019 growing season in Monterey was long and cool with temperatures heating up around early October. Due to the humidity during harvest, timing was much tighter than in prior years but the resulting fruit showed high acidity and intense flavors. After grapes were harvested, they were gently pressed to stainless steel for fermentation to retain crispness.

FOOD PAIRINGS

A perfect complement to spicy dishes, pair with tacos al pastor topped with salsa verde, chicken tikka masala over basmati rice or shrimp Pad Thai. Enjoy poolside on a sunny day or as a refreshing end to a day spent snowboarding.

VARIETAL

100% sauvignon blanc

APPELLATION

monterey

PH

3.43

TA

5.56 g/L

ALCOHOL

13.4%

SRP

\$16.99

UPC

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