

ESTABLISHED 1977

LAKE SONOMA

WINERY

2017

SONOMA VALLEY

SAUVIGNON BLANC

WINEMAKER NOTES

2017 began with high rainfall across most AVAs. Temperature differences with high heat spells in some areas meant irregular ripening times. Extra attention was paid to canopy management and a staggered harvest helped match intense ripeness with good flavor and acidity. A challenging, rewarding vintage in winemaking.

TASTING

Intense aromas of gooseberry and freshly cut lemon. On the palate, flavors of papaya, kiwi, white melon, ripe cantaloupe and white peach. A bright and zesty new world style wine.

Pairs well with fresh oysters with lemon and shallots or seared filet of sole in herbed butter, grilled garden vegetables and beet salad with goat cheese.

COMPOSITION

100% Sauvignon Blanc
Alcohol: 14.0%
pH: 3.39
TA: 5.1 g/L
RS: 1.5 g/L

