

ESTABLISHED 1977

LAKE SONOMA

WINERY

2018

SONOMA VALLEY

SAUVIGNON BLANC

WINEMAKER NOTES

2018 began with a cool spring and good rainfall. Moderate summer temperatures brought slow ripening and an extended warm fall meant later flavor development and overall balance. We saw ripe tannins with beautiful color and flavor depth while keeping good structural acidity.

TASTING

Bright aromas of honeysuckle, jasmine and lemongrass. On the palate is ripe white peach, melon and zesty citrus with a beautiful mineral backbone, touch of flint and lingering finish.

Pairs well with seared pork cutlets or Vietnamese grilled lemongrass chicken with vermicelli noodles and sautéed garden vegetables, Portobello mushroom stir fry with ginger and soy.

COMPOSITION

100% Sauvignon Blanc

Alcohol: 14.0%

pH: 3.31

TA: 5.7 g/L

RS: 0.8 g/L

