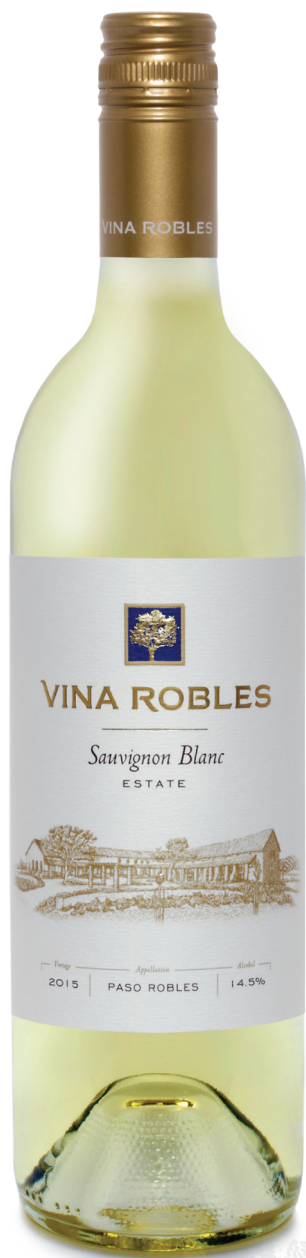




VINA ROBLES

VINEYARDS & WINERY



Sauvignon Blanc

2015 ♦ ESTATE ♦ PASO ROBLES

We source our Sauvignon Blanc fruit from a small lot on our Jardine Vineyard. The 2015 Sauvignon Blanc was harvested in early September. The fruit was picked and delivered to the winery in the cool morning hours to minimize degradation. The membrane press we use to process the fruit leaves a very low level of solids in the resulting juice and therefore preserves more of the varietal characteristics and acidity in the finished wine. The wine was cold fermented in temperature controlled stainless steel tanks to retain the aromatics of the variety. Following fermentation, the wine was kept on the yeast lees to preserve character while enhancing mouthfeel.

Tasting Notes

COLOR: Brilliant, light straw

AROMA: Grapefruit and pear with hints of lemongrass

TASTE: A lively, refreshing wine; citrus flavors unfold into a quenching finish

Recommendations

Serve at 50° – 54° F

Enjoy now through 2019

Store in dark dry place at 55° – 65° F

Pairing suggestions: Seafood, light white fish, along with hard cheeses; perfect with oysters

Technical Notes

HARVEST DATE	BRIX°	VINEYARD	VARIETY
09.04.15 - 09.05.15	24.4	Jardine	Sauvignon Blanc 100%

AGING: Stainless steel

BOTTLING DATE: 02.24.16

RELEASE DATE: 06.17.16

CASES PRODUCED: 2,219

ALCOHOL: 14.5%

PH: 3.37

TOTAL ACIDITY: 6.0 g/L

RESIDUAL SUGAR: Dry

Kevin Willenborg

Kevin Willenborg, Winemaker
A lively and refreshing Sauvignon Blanc
from Paso Robles

P.O. Box 699 | PASO ROBLES, CA 93447 | tel: 805.227.4812 | fax: 805.227.4816

VINAROBLES.COM