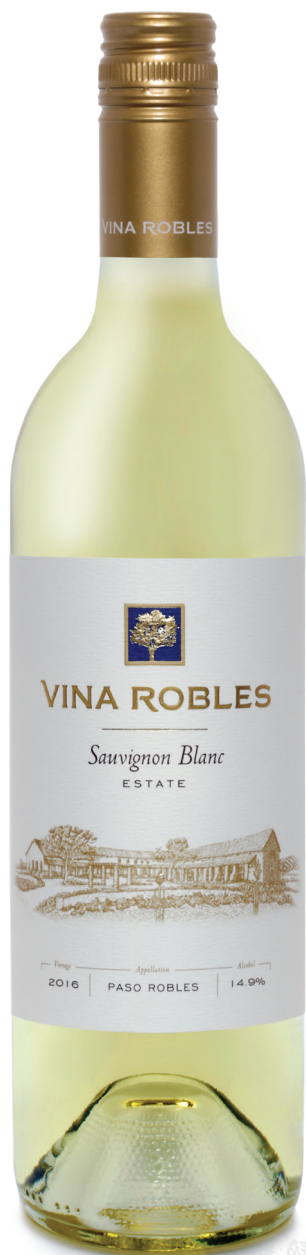




VINA ROBLES

VINEYARDS & WINERY



Sauvignon Blanc

2016 ♦ ESTATE ♦ PASO ROBLES

We source our Sauvignon Blanc fruit from a small lot on our Jardine Vineyard. Although vigorous on the vine, during fermentation the wine can be sensitive to degradation so steps are taken to preserve the fragile varietal characteristics.

The grapes for the 2016 vintage were picked and delivered to the winery in the cool morning hours. Gently handled, the fruit was left on the skins with judicious use of inert gas during pressing. The wine was then cold fermented in stainless steel tanks to limit oxidation and preserve the aromatics. Following fermentation, the wine was kept on the lees to further enhance the characteristics and mouthfeel.

Tasting Notes

COLOR: Brilliant, light straw

AROMA: Grapefruit and guava with hints of passionfruit and lemongrass

TASTE: A refreshing wine; citrus and tropical flavors unfold into a vibrant finish

Recommendations

Serve at 50° – 54° F

Enjoy now through 2020

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

Pairing suggestions: Hard cheeses, Asian cuisine and seafood; perfect with oysters

Technical Notes

HARVEST DATE	BRIX°	VINEYARD	VARIETY
09.08.16 - 09.09.16	24.7	Jardine	Sauvignon Blanc 100%

AGING: Stainless steel

BOTTLING DATE: 02.16.17

RELEASE DATE: 03.17.17

CASES PRODUCED: 2,440

ALCOHOL: 14.9%

PH: 3.45

TOTAL ACIDITY: 6.2 g/L

RESIDUAL SUGAR: Dry

Kevin Willenborg

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

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VINAROBLES.COM