

## 2013 SAUVIGNON BLANC – ESTATE

We source our Sauvignon Blanc fruit from a small lot on our Jardine Vineyard. Sauvignon Blanc heralds the beginning of harvest, which in 2013 was mid-September. The fruit was picked in the cool morning hours and immediately delivered to the winery. 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 is 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 soften the wine and increase mouthfeel and texture. Our Sauvignon Blanc does not undergo malolactic fermentation so that it keeps its fresh, crisp style.

### TASTING NOTES

**Color:** Brilliant, light straw

**Aroma:** Grapefruit and guava with hints of bergamot and lemongrass

**Taste:** A crisp, refreshing wine; lime flavors and minerality unfold into a zesty finish

### RECOMMENDATIONS

Serve at: 50° – 54° F

Enjoy now through 2017

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 <sup>o</sup>	Vineyard	Variety
09.13.13 – 09.14.13	24.5	Jardine	Sauvignon Blanc 100%

**Aging:** Stainless steel

**Bottling date:** 04.21.14 – 04.22.14

**Release date:** 07.04.14

**Cases produced:** 2,849

**Alcohol:** 14.4%

**pH:** 3.31

**Total acidity:** 6.5 g/L

**Residual sugar:** Dry



*Kevin Willenborg*

Kevin Willenborg, Winemaker

*A crisp and refreshing Sauvignon Blanc from Paso Robles*