



VINA ROBLES

VINEYARDS & WINERY

Sauvignon Blanc

2019 ♦ LATE HARVEST ♦ PASO ROBLES

We source our Late Harvest Sauvignon Blanc fruit from a small, sandy-gravelly block on our Jardine Vineyard. Its naturally limiting soils, along with the warm days and dramatically cool nights typical of its mesoclimate, bring out the expressive fruit tones of the variety as well as its naturally vibrant acidity.

To achieve increased flavor, concentration and sugar levels, these grapes were left to ripen six weeks longer on the vine than those picked for our classic Sauvignon Blanc bottling. The clusters were selectively hand harvested in the early morning hours and gently pressed, cold settled, racked, then cold fermented with a slow fermenting yeast. The fermentation was naturally arrested after a little more than a month, and the wine was left sur lie until filtration just prior to bottling. Dessert-level sweetness, rich honeyed fruit flavors, and good natural acidity make this a rare and delicious treat.

Tasting Notes

COLOR: Golden straw

AROMA: Peach and honey with hints of lemon zest and orange blossoms

TASTE: Rich mouthfeel with flavors of peach and honey are beautifully balanced by natural acidity — dessert in a glass

Technical Notes

HARVEST DATES	BRIX°	VINEYARD	VARIETY	
11.08.19	28.6	Jardine	Sauvignon Blanc	100%

AGING:	Stainless steel
BOTTLING DATE:	04.15.20
CASES PRODUCED:	346 (500 mL)
ALCOHOL:	12%
PH:	3.46
TOTAL ACIDITY:	6.3 g/L
RESIDUAL SUGAR:	87.2 g/L



Kevin Willenborg
Kevin Willenborg, Winemaker

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