

# 2019 SAUVIGNON BLANC *Reserve*



**Harvest Date**  
September 2019

**Alcohol**  
13.2%

**Brix at Harvest**  
23.0

**Total Acidity**  
.72/100ml

**Final PH**  
3.85

**Residual Sugar**  
0

**Composition**  
100% Sauvignon Blanc

**Release Date**  
9/1/20  
200 cases produced

**\$21**

## **Vineyards**

Clarksburg, CA AVA - Great Soils

## **Fermentation and Aging**

50% barrel fermented in new oak and 50% stainless steel fermented

## **Winemaker Notes**

Stainless steel fermentation preserved the varietal lemon grass flavors the Sauvignon Blanc grape is known for. Very floral, offering honeysuckle, grapefruit, and lemon curd aromas with a slight hint of vanilla. Nice and light on the palate.

## **Food Pairing**

Serve with seafood, sushi, cheeses and fruits. Works well with artichokes and asparagus. Also complements marinara pastas and Thai food.

