2018 SAUVIGNON BLANC
CALIFORNIA

GROW
Following a long growing season characterized by moderate temperatures throughout the spring and summer, California’s 2018 harvest played out like a dream. The harvest began about two weeks later than in previous years, but was more in line with normal timing in the years before the drought. The vintage shows exceptional quality, thanks to consistent growing conditions and cooler temperatures, which allowed the grapes to mature slowly.

MAKE
The vastness of characters reflects the diversity of vineyard locations selected in blending this wine. Our crowd-pleasing style of Sauvignon Blanc relies on a strong collaboration with our grower partners throughout the North Coast, all of whom farm their vines to hit our style target. Our portfolio of vineyards spans most geographies of the North Coast from Lake, Mendocino, and Sonoma counties to Solano, Clarksburg and in the Delta. Each site contributes a unique component to our final blend resulting in a multi-layered and nuanced wine. As Sauvignon Blanc grows exceptionally well in a variety of climates and soils, and we look to multiple appellations to provide the spectrum of fruit flavors that are the signature of this wine.

TASTE
Clear and bright pale straw in the glass, our 2018 California Sauvignon Blanc has a fragrant bouquet of gooseberry, grapefruit, and grassy characteristics. The palate showcases crisp, lively acidity with a wide spectrum of citrus flavors including lemon, lime, sweet orange, and tangerine. The beautifully balanced palate finishes with clean, crisp acidity and a lingering aftertaste. This wine is perfect for sipping before a meal or as an excellent partner to a variety of seafood dishes, bright vinaigrettes, and Southeast Asian influenced dishes.