



2022 Sauvignon Blanc Dry Creek Valley

Pale straw hue; aromas of citrus, passion fruit, green apple, and cut grass; well-balanced tropical fruit, citrus flavors, and mineral notes; clean, crisp finish.



Tasting Notes:

This wine boasts a pale straw color with greenish hues. On the nose, it presents a bouquet of citrus fruits like grapefruit, lemon, and lime, along with notes of passion fruit, green apple, and a subtle hint of freshly cut grass. The palate offers a refreshing acidity that is well-balanced with flavors of tropical fruits, citrus, and a mineral undertone. The finish is clean and crisp, with a lingering hint of grapefruit and minerality.

Food & Wine Pairings:

This Sauvignon Blanc is a versatile wine that pairs exceptionally well with light seafood, white fish, soft cheeses, citrusy salads, herb-infused grilled meats, and a variety of vegetables, as well as sushi and sashimi. Its bright acidity and refreshing fruit flavors make it an ideal companion for a range of dishes.

TECH DATA

Appellation: Dry Creek Valley

Alcohol: 13.9%

pH: 3.35

TA: 7.6 g/l

RS: 0.1 g/L

Case Production: 126