

2022
SAUVIGNON BLANC
ARROYO SECO



TECHNICAL DATA

APPELLATION	ARROYO SECO		
VINEYARDS	GRIVA, CEDAR LANE		
BRIX	21.5	PH	3.2
ALCOHOL	12.5 %		
PRODUCTION	250 cases (12x750ML)		
UPC	8 95627 00230 4		



PLACE

The fruit was harvested from vineyards adjacent to our estate winery in the Arroyo Seco AVA. This AVA is recognized as having the longest growing season in California. Strong daily winds that bring cool fog from the Monterey Bay force the grapes to spend more time on the vine building flavor and complexity. Extremely rocky well-drained alluvial soils are the base for creating wines processing freshness & minerality.

WINEMAKING

- The fruit was hand harvested and gently whole-cluster pressed.
- Fermented at cool temperatures in a stainless steel tank.
- No malolactic fermentation.
- Aged on heavy lees for 4 months before gentle filter prior to bottling.
- 15ppm free SO2 was added only prior to bottling to preserve freshness.

AROMA *peach ring candy, gooseberry, lemongrass*

PALATE *ripe pear, white pineapple, white peach, frozen lemonade, fresh herbs*

Vibrant and pronounced, a nose of peach and gooseberry open up to a palate of citrus and springtime earthiness.

CASE UPC :



10895627002301

TERROIR-DRIVEN COOL CLIMATE WINES FROM ARROYO SECO

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