

2023
SAUVIGNON BLANC
ARROYO SECO



TECHNICAL DATA

APPELLATION	ARROYO SECO		
VINEYARDS	GRIVA VINEYARD		
BRIX	21.5	PH	3.09
ALCOHOL	12.5 %		
PRODUCTION	375 cases (12x750ML)		
UPC	8 95627 00230 4		



PLACE

The fruit was harvested from the infamous Griva Vineyard which is just down the road from our 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 allow the grapes to spend more time on the vine building flavor, complexity and acidity. Extremely rocky well-drained alluvial soils are the base for creating wines processing freshness & minerality.

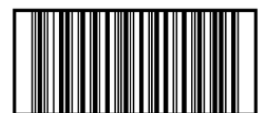
WINEMAKING

- Hand-harvested and foot-treaded to break the berries and allow the juice to come in contact with the skins for 4 hours.
- Fermented with ambient yeast at cool temperatures for 25 days and finished bone dry.
- Aged on lees for 4 months. (Lees suspended twice during the aging process)
- Gently crossflow filtered 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*

CASE UPC :



10895627002301

TERROIR-DRIVEN COOL CLIMATE WINES FROM ARROYO SECO

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