

## SAUVIGNON BLANC 2019



### VINEYARD & VINTAGE

It is widely known that wine quality is inextricably linked to where the grapes are grown. The balance of ripeness and acidity and the interaction between aroma and flavor are largely determined by climate. This is why we chose Scheid Vineyard in Monterey County to grow our Sauvignon Blanc. The grapes are sourced from two unique vineyards within Scheid's property, called Greenfield and San Lucas. They are harvested with high natural acidity, resulting in a crisp, tropical tasting wine.

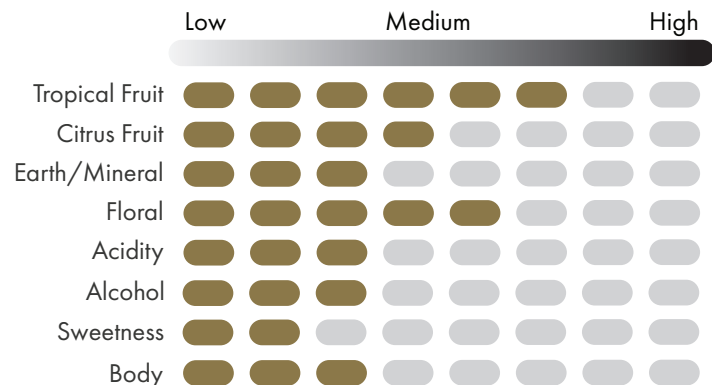
With the Gabilan Mountain range to the East, and the Santa Lucia Mountains to the West, the Salinas Valley benefits from the chilled marine air that hovers over the Monterey coast and gets pulled into the valley as hot air from the valley floor rises. This region, within the Arroyo Seco appellation of Monterey County, has one of the coolest and longest growing seasons in California. This cooling effect allows grapes to ripen slowly and evenly, resulting in traditionally later harvests than other regions. More "hangtime" on the vines for the grapes means exceptional results with wines that boast intense fruit flavors and a full expression of the varietal.

### REGION & VARIETAL COMPOSITION



### TASTING & PAIRINGS

A perfect summer refreshment, this Sauvignon Blanc opens up with a crisp minerality that reminds us of river rocks, with hints of fresh green herbs, citrus and a curious salinity. The wine is a pale yellow, almost clear, showing it was protected from light to prevent premature oxidation. Tropical fruit flavors are loaded and layered into this cheerful warm-weather wine, like pineapple, mango, guava, green apple and Meyer lemon.



Enjoy this delightful Sauvignon Blanc with raw oysters, a tropical ceviche, fresh seared halibut, or a nice, tangy goat cheese.