



Auspicion Sauvignon Blanc



Varietal: 100% Sauvignon Blanc

Elevation: 125-300 m

Practice: Sustainable farming techniques, no use of harmful chemicals or pesticides

Dry Extract:

Appellation: Monterey, Sonoma, California, USA

Production: 2,500 cases

Alcohol: 12.5%

Acidity: 6.3 g/L

Residual Sugar: 3 g/L

pH Level: 3.44

Tasting Notes:

Bright and lively with tropical fruit flavors and a hint of banana. Crisp and refreshing, it exudes the true spirit of California Sauvignon Blanc.

Aging:

Harvest date is late August – early September. The wine is then racked and stored in stainless steel until ready for bottling.

Winemaking:

Freshly harvested grapes are gently pressed and destemmed before transfer to stainless steel tanks. The wine is then cooled to 43 degrees for fermentation which allows the wine to maximize its peak fruit potential.

Food Pairing:

Enjoy on its own or with salads, shellfish and chicken dishes.

Accolades:

2017 Ultimate Wine Challenge – 89 pts

