



DOUBLE GOLD MEDAL *2021 San Francisco Chronicle Wine Competition*
GOLD MEDAL • 91 PTS *2021 East Meets West Wine Challenge*
SILVER MEDAL *2020 Harvest Terroir Challenge*

WINEMAKER NOTES

Our Reserve Sauvignon Blanc is made in a unique style, more reminiscent of wines from the French region of Graves than any other classic Sauvignon Blanc growing area. It is fermented in tight-grained Allier French oak barrels. The light oak barrel ferment characters complement the classic Lake County Sauvignon Blanc grapefruit varietal fruitiness. We avoid malo-lactic fermentation to better capture the crisp Sauvignon Blanc balance in the mouth.

COMPOSITION	Sauvignon Blanc
VINEYARD	Cache Creek Vineyards
APPELLATION	Lake County
ALCOHOL	14.7%
TA	6.6g/L
pH	3.33
COOPERAGE	Fermented in new & 1-year-old Allier French oak barrels
BARREL AGING	6 months
PRODUCTION	135 cases

TASTING NOTES

The journey through this elegant wine begins with a fragrant nose of lemon meringue, lime zest, green apple, and white nectarine. The creamy mouthfeel and refreshing acidity provide the palate with a perfect balance. The lemon curd and key lime core is layered with traces of tart apple, pomelo, and orange blossom. A mouthwatering saline essence, hints of crème brûlée, toasty oak, and just a touch of ginger in the finish round out a delicious tasting experience.

Savor a pairing of halibut ceviche, or chicken piccata with buttery lemon noodles with this sophisticated and stylish Sauvignon Blanc.