

CACHE CREEK

VINEYARDS & WINERY

2020

SAUVIGNON BLANC

CACHE CREEK VINEYARDS · LAKE COUNTY



GOLD MEDAL 2022 San Francisco Chronicle Wine Competition
GOLD MEDAL 2021 North of the Gate Wine Competition
SILVER MEDAL 2021 Dan Berger's Intl. Wine Competition
SILVER MEDAL 2021 Harvest Challenge

WINEMAKER NOTES

Sauvignon Blanc is grown throughout the world, but is most famous for wines from the Loire Valley in France (Sancerre), New Zealand, and California (Lake County). Over several decades of grape growing in California, Lake County has become known for its unique and flavorful Sauvignon Blanc. 100% of the grapes for this wine come from Cache Creek Vineyards' gravelly river bench soil. The rocky soil provides flavors that are more Sancerre-like with a mineral essence and delicate citrus aroma and flavor. The wine is cold fermented over several weeks to better capture the varietal's characteristics we all enjoy. Only the "free run" juice was used to produce this wine, allowing the natural crisp character to leave the mouth with a clean finish.

COMPOSITION	Sauvignon Blanc
VINEYARD	Cache Creek Vineyards
APPELLATION	Lake County
ALCOHOL	13.1%
TA	6.1g/L
pH	3.36
PRODUCTION	266 cases

TASTING NOTES

Tantalizing aromatics fill the nose with key lime zest, fresh lemongrass, and hints of tropical fruit. The first sip fills the palate with mouthwatering acidity laced with refreshing flavors of bright citrus blended with traces of ripe mango, guava, and papaya. Bracing acidity and smooth, rich flavors create an ideal balance for this delicious wine—so perfect that you'll soon discover your glass is empty.

Though sipping solo is always an option, this thirst-quenching Sauvignon Blanc will pair beautifully with grilled shrimp lettuce cups with creamy herb sauce, or garlic fried chicken served with potato salad and baked beans.