



Summerland®

Central Coast Collection

2019

SAUVIGNON BLANC

VINEYARD

The Summerland Sauvignon Blanc is mainly sourced from Mesa del Rio Vineyard and Baja Viento Vineyard in Monterey County.

72% Mesa del Rio Vineyard
28% Baja Viento Vineyard

VINIFICATION

To preserve freshness, the Sauvignon Blanc is picked at 24° Brix in the cold dark morning hours. The fruit is pressed off the skins and pumped into separate stainless-steel tanks where the juice cold settles at 35° for 48 hours. To preserve the aromas and fruity flavors of the fruit, fermentation is controlled at a low temperature. Once fermented until dry, the wine undergoes partial malolactic fermentation and remains in tank until bottling.



TASTING NOTES

Pale straw in color, this wine exhibits vibrant aromas of tropical fruit, pear, lime and a hint of fresh cut grass. Flavors of guava, pineapple, and Meyer lemon culminate on the palate, leading to bright acidity and a long-lasting finish.

VARIETAL:

100% Sauvignon Blanc

ÉLEVAGE:

Fermented in 100% stainless steel. 35% partial malolactic fermentation.

ALC: 13.8% by vol.

pH: 3.30

TA: 0.67 g/100mL

