



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.

VINIFICATION

To preserve freshness, the Sauvignon Blanc is picked in the cold dark morning hours. The cold fruit is pressed off the skins and pumped into separate temperature controlled, stainless steel fermenters. To preserve the aromas and fruity flavors of the fruit, fermentation is accomplished at a low temperature. Once fermented until dry, the wine undergoes partial malolactic fermentation and ages in stainless steel vessels 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, bright acidity and a long-lasting finish.

VARIETAL:

100% Sauvignon Blanc,

ALC:

13.8% by vol.

pH:

3.39

