

## SAUVIGNON BLANC 2018



### VINEYARD & VINTAGE

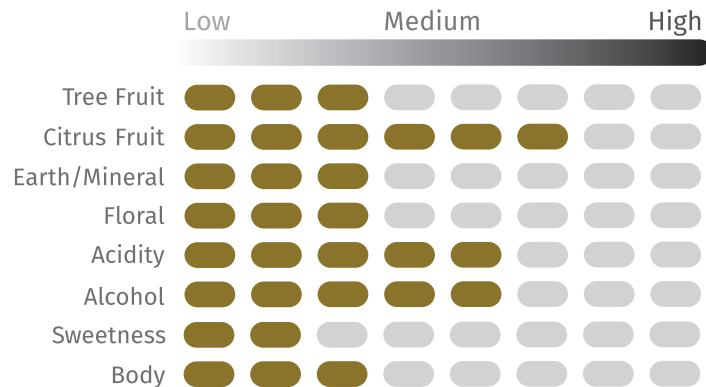
It is widely known that wine quality is inextricably linked to where the grapes are grown. The balance of ripeness and acidity, and the interaction between aroma and flavor are largely determined by climate. This is why we chose Scheid Vineyard in Monterey County to grow our Sauvignon Blanc. With the Gabilan Mountain range to the East, and the Santa Lucia Mountains to the West, the Salinas Valley benefits from the chilled marine air that hovers over the Monterey coast and gets pulled into the valley as hot air from the valley floor rises. This region, within the Arroyo Seco appellation of Monterey County, has one of the coolest and longest growing seasons in California. This cooling effect allows grapes to ripen slowly and evenly, resulting in traditionally later harvests than other regions. More “hangtime” on the vines for the grapes means exceptional results with wines that boast intense fruit flavors and full expression of the varietal.

### REGION & VARIETAL COMPOSITION



### TASTING & PAIRINGS

Our 2018 Sauvignon Blanc is a shining example of excellent quality of fruit from this region, and the passion and skills of our own winemaker in Paso Robles. Beautiful aromas of honeysuckle and grapefruit zest fill the nose in our 2018 expression of this varietal. The pleasant, cool sea breeze from the vineyard gives this wine a crisp and refreshing taste without any excess acidity. Look for loads of zesty grapefruit and other citrus flavors, passionfruit and a touch of honeydew melon in this perfect summer wine.



Dive into some raw oysters on the half-shell with this zesty and fresh 2018 Sauvignon Blanc. Enjoy pairing this wine with your favorite style of fresh grilled artichokes, a crisp and cool citrus salad, or perhaps some freshly made fettuccine with an herbaceous pesto sauce.