



VINEYARD & VINTAGE

The 2024 Sauvignon Blanc hails from Oasis Vineyard in Monterey County, a site dedicated to regenerative farming and certified sustainable practices. With a strong focus on soil health and ecosystem balance, the vineyard produces fruit of purity and precision. In 2024, the vines naturally set a lighter crop than the previous year, requiring minimal cluster thinning as they achieved balance on their own. A mild summer allowed for steady, even ripening, with temperatures remaining cool until a heat spell arrived in early September—perfectly timed to push the Sauvignon Blanc into optimal maturity.

In the cellar, a new aging approach was used to enhance texture and complexity. The wine was aged on the lees for six months, with 90% in stainless steel to preserve its bright, fresh character, and 10% in neutral French oak to introduce subtle roundness and depth. This thoughtful combination highlights the vibrant fruit and crisp acidity of Monterey-grown Sauvignon Blanc while layering in nuance and a delicate softness on the finish.

TASTING NOTES

Aromatic and expressive, the 2024 Sauvignon Blanc opens with bright notes of white flowers, grapefruit zest, and a touch of bell pepper and fresh-cut grass—classic markers of the variety. On the palate, it's crisp and refreshing, with a dry, light-bodied frame that carries vibrant citrus and green fruit flavors, like lemon-lime, green apple, and gooseberry. Its lively acidity and clean finish make it an ideal pairing for fresh goat cheese, oysters on the half shell, spring vegetable dishes, or light fare like grilled shrimp, ceviche, and citrus-dressed salads.

WHY KEGS?



SPEED

No corks to pull or bottles to stock. More time to focus on customers.



FRESHNESS

Guaranteed fresh glass of wine. No oxidation, no wasted wine!



SUSTAINABILITY

100% reusable steel kegs. Nothing to throw away or recycle.



TRENDING

The hottest new trend in beverage programs across the country.



5.16 GALLONS = 19.5 LITERS = 26 750mL BOTTLES!



PROFITABILITY BREAKDOWN

+\$1

Save up to \$1/per bottle*
by converting your existing
by-the-glass program to on tap.

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*SAVINGS = no spoiled wine down the drain + more glasses poured with speed & ease + no recycling/trash costs + savings on kegs vs same wine in bottles



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