



2024 SAUVIGNON BLANC • SIERRA FOOTHILLS

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WINE SPECS

75% Sauvignon
Blanc
15% Picpoul
10% Chenin Blanc
12.5% alcohol
600 cases produced
\$11.99 SRP

Tasting Notes

On the nose, this sauvignon blanc expresses distinct varietal expressions of grapefruit and minerality while also showcasing more tropical notes of pear, green apple, and quince. On the palate you will find a playful acidity that makes this wine infinitely drinkable and juicy. Flavors of guava and passion fruit balance the minerality of this wine nicely.

Winemaking Notes

These grapes were picked ripe to bring a more tropical style of sauvignon blanc forward. As soon as the grapes reached the winery, they were added whole cluster directly to the press and gently pressed to extract delicate flavors and structure into the juice. The solids of the freshly pressed juice were cold settled to facilitate a clean ferment and a lean and refreshing finished wine.

Aging

Drink this sauvignon blanc young to enjoy the fresh fruit notes and juicy acidity this wine showcases.

Food Pairing

Pair this sauvignon blanc with spicy Asian dishes such as Pad Thai and enjoy with your favorite sushi. This wine will also be the star of the show this spring at brunch as it will harmonize nicely with fresh spring salads as well as fruit salad.