

2024 Sauvignon Blanc

Engbers Vineyard.
Fair Play



Wine Specs

100% Sauvignon Blanc
12.7% Alcohol
125 Cases produced
\$32 per bottle

Tasting Notes

This wine is ready for spring and summer with refreshing aromas of lemon verbena, honeydew and white peach. The classic racy acidity of sauvignon blanc presents itself with Meyer lemon flavors that linger on the mid palate and are perfect for complementing bright and fresh food flavors.

Winemaking Notes

The Engbers Vineyard Sauvignon Blanc developed nicely during the 2024 growing season. At harvest, the grapes had accumulated the perfect amount of sugar for ample fruit expression, while retaining the desired amount of acidity for the lean and citric structure sauvignon blanc is known for. At the winery, this sauvignon blanc went straight into the press for an immediate whole cluster pressing which gently separates the fresh juice from the berries while not extracting harsh tannin. A cool temperature fermentation took place after the juice settled clear to create a refreshing and aromatically clean finished wine.

Aging

After fermentation, this sauvignon blanc was held at a cold temperature in a stainless-steel tank to retain its fresh character. This wine is made to be enjoyed very young to experience its crisp acidity.

Food Pairing

Sauvignon blanc pairs beautifully with herby sauces over chicken, fish, or tofu dishes. Bright Asian flavors such as those in Thai curries, Vietnamese food, or Sushi are practically a can't miss. Try this wine with oysters served with a fresh mignonette. In the spring and summer, pair with light appetizers and first courses, including goat cheese with fresh herbs, salads with citrus dressing, shrimp, crudo, ceviche, and fresh fruit. For your cheese course, soft, fresh cheeses are ideal to compliment the brightness of this wine.

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