

2017  
Sauvignon Blanc



**Price Per Bottle**  
\$16.00

**Wine Composition**  
100% Sauvignon Blanc

**Appellation**  
Erie AVA

**Alcohol by Volume**  
13 Percent

**Bottling Date**  
March 9, 2018

**Production Quantity**  
308 Cases

**Aging & Processing**  
Cold fermented  
in Stainless Steel Tanks

*Description*

Sauvignon Blanc, the “savage white”, is one of the two major white grapes in Bordeaux. It is parent to both Cabernet Sauvignon and Gewürztraminer. The wine is typically vinted in stainless steel tanks to retain its fruit and acidity, and finished dry. The barrel-aged version of Sauvignon Blanc, created by Robert Mondavi, is referred to as Fume-blanc.

The wine is typically crisp, elegant and fresh. Look for hints of citrus and pineapple in our 2017 vintage.

*Vineyard Notes*

Sauvignon Blanc responds well to leaf-pulling, which helps eliminate green characteristics. In laymans terms, without leaf-pulling, the resulting wine would taste like green peppers. Too much pulling results in an overly floral character. Cultivating the fruit is a delicate balance.

*Winemaking Notes*

This wine was processed in steel tanks on the lees to round out the wine and add flavor.

*Food Pairing*

Sauvignon Blanc is one of the few wines that pairs well with sushi and oysters. It also goes well with goat cheese, herbs and delicate fish.

*Notes*

2017 is our first vintage for this wine. Consume young, and serve chilled (40°).

*Also Try*

2017 Steel Chardonnay - *dry white wine*

2017 Viognier - *dry white wine*

2017 Dry Riesling - *dry white wine*