

ESTABLISHED 1977

LAKE SONOMA WINERY



2020 SONOMA VALLEY SAUVIGNON BLANC

2020 started with a dry winter with just half of the regions typical rainfall followed by a cool, mild growing season. An August heat spell accelerated ripening, resulting in an early start to harvest - one to two weeks ahead of schedule. Berries were small with concentrated flavors, as winemakers we know this is typically a good recipe for quality wines.

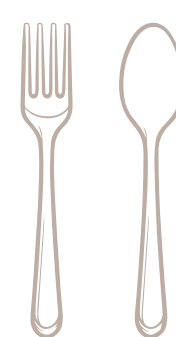
The Sauvignon Blanc grapes were picked early in the season to maintain the natural acidity in the wine. The juice was fermented slowly in stainless steel tanks and aged for 21 months with little malolactic fermentation to maintain a crisp and bright flavor profile.



Tropical aromas of passionfruit and green mango along with poached pear and peach candy.



On the palate is juicy pineapple, with Meyer lemon, fresh-cut grass, boxwood and white chocolate.



Any seafood - especially crustacean, salads and fragrant cheeses. Try with Plats de' Mar and herb roasted summer vegetables.

Alcohol: 14.5%

pH: 3.4

TA: 5.3 g/L

RS: 0.4 g/L

