

ESTABLISHED 1977

LAKE SONOMA WINERY



2019 SONOMA VALLEY SAUVIGNON BLANC

2019 started off cloudy and temperate with steady ripening through summer and a great late-season heat spike. Periods of “public safety power shutoffs” occurred due to high winds and dry conditions, but winemaking continued through a combination of teamwork and innovation.

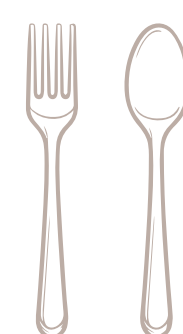
This year’s release of Sauvignon Blanc was aged 6 months, primarily in stainless steel, with a portion in new (7%) and neutral (14%) French oak.



Notes of flint as well as grapefruit and white pepper.



Layers of fruit emerge among the crisp mineral and citrus, quince, passionfruit and kiwi.



Vietnamese grilled lemongrass chicken with vermicelli noodles and sautéed garden vegetables, portobello mushroom stir fry with ginger and soy.

Alcohol: 13.0%

pH: 3.13

TA: 6.1 g/L

RS: 3.0 g/L

