



2019 ASBILL VALLEY SAUVIGNON BLANC

Tasting Notes

The color of this wine tells us what's coming, with hints of green and gold as the wine is poured into the glass. Nicely balanced, fresh tropical fruit is on the nose. The wine has vibrant, grassy notes of lime rind and lemongrass, with a trace of sweetness that is reminiscent of powdered sugar. Fresh juiciness delights the palate at first sip. There is lots of fruit, complemented by a light savory note on the background. We typically have a strong earthy cardamom on our Sauvignon Blanc, and this year it is balanced perfectly to support the fresh fruit. The primary notes are of pear, white peach and lime zest. It's incredibly approachable, easy drinking and mouthwatering!

Vineyard

The grapes for this wine were grown in Michael's Vineyard, a twelve-acre plot located at the entrance of our ranch. Temperatures in the valley can change by as much as fifty degrees in one day, preserving the natural acids of the grapes while developing rich fruit flavors. The gently sloping hills of this site contain a complex mix of soils and aspects. Sheep graze in the vineyards helping us compost the permanent cover crop. This wine was made predominantly of fruit from blocks 1, 3 and 4 with a few tons from block 2 thrown in for good measure (the rest of block 2 went to the reserve Sauvignon Blanc). The grapes were 100% machine harvested on August 30, 2019 and the high quality is a testament to the value of machine harvesting for us and the California wine industry.

Winemaking

The grapes were pressed with minimal oxygen contact, and the resulting juice was cold-settled for 36 hours before being racked. Fermentation took place in stainless steel tanks at low temperature. The wine was racked off the lees not long after fermentation – leading to an even lighter, fresher body than the 2018 vintage. A light filtration was carried out to prepare it for bottling.

Wine and Food Pairing

Pairs well with seafood, poultry, grilled vegetables, and salads.

Technical Notes

Release Date: May 2020

Appellation: 100% Lake County, grown at Six Sigma Ranch

Ageing: 100% in Stainless Steel

Alcohol: 14.2%

Production: 1,200 cases